GOOD THINGS TO EAT

BY MARION HARRIS NEIL

NEAPOLITAN PINEAPPLE GATEAU

[See Recipe No. 65]

GOOD THINGS TO EAT

A SELECTION OF UNUSUAL RECIPES FOR
THOSE WHO APPRECIATE GOOD THINGS TO EAT
PREPARED FROM DEL MONTE CANNED
FRUITS AND VEGETABLES

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THE SOMETHING-DIFFERENT DISH
SALADS, SANDWICHES AND CHAFING-DISH RECIPES
HOW TO COOK IN CASSEROLE DISHES
ETC.

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SAN FRANCISCO, CALIFORNIA

This reproduction of the DEL MONTE can is to familiarize you with the important, distinctive feature of all DEL MONTE packages — the RED DEL MONTE SHIELD — it is your guarantee of goodness, purity and quality, covering a complete line of fruits, vegetables, prunes, raisins, catsup, olives, jellies, jams, preserves and many other varieties.

FOREWORD

AT this particular time, when food conservation is receiving such serious consideration, the importance of canned fruits and vegetables, in a properly regulated diet, is becoming more of a factor each day. In preparing the recipes in this book, "Good Things to Eat," I have, therefore, been particularly careful in my study and consideration of the methods of preparing and serving these foods.

Comparatively few people realize the economical value of canned fruits and vegetables and the unlimited variety of ways they may be served in practical and wholesome dishes, dainty salads and desserts as a variation in the daily menu.

It is perhaps safe to say that canned fruits as well as vegetables are, by the majority of people, invariably served just as they come from the can, and this, in time, becomes monotonous and lacking in appetite appeal.

Therefore, my one thought and aim has been to lend variety and tastiness to the daily menu, combining these with healthfulness, and, I believe, I have succeeded in giving you recipes that will be a very real help to you. Each recipe I have originated with this in view, and each has been prepared and thoroughly tested by me. If the directions that I have given are followed, you may rest assured that each dish will prove a success.

In this connection, however, it might be well to say that in the description of these recipes where "one can" is mentioned I

refer to the generally recognized standard can of each particular variety of fruits and vegetables. In fruits, the No. 2½ can is the customary size one generally finds on the grocers' shelves; likewise, for such vegetables as tomatoes, pumpkin, etc. For varieties such as corn, string-beans, peas, etc., the No. 2 can is the one you ordinarily and commonly find sold. With proper judgment, there should be no difficulty in this respect in preparing these dishes.

I wish particularly to mention the fact that the unfailing quality and goodness of DEL MONTE *Products have greatly facilitated my efforts and made my work in preparing these recipes for you more interesting and pleasurable.*

From the standpoint of health, DEL MONTE *Products are perfectly prepared and afford the housewife the possibility of having the choicest and best of orchards and gardens to meet every demand of this important part of the daily dietary.*

In closing let me assure you that I know DEL MONTE *Products are all that is claimed for them, and I personally assure you of their goodness, purity and quality.*

Marion A. Neil.

CALIFORNIA'S FINEST FRUITS AND VEGETABLES

California, so rich in romance and tradition, is particularly favored with many beautiful names that hark back to the days when the Spanish padres reared their quaint old missions in many of its mountain valleys. Of these none is so typical of the love these gentle folk bore for their adopted home as "DEL MONTE," meaning "of the mountain."

The first of California's cultivated fruits came with the padres, who converted virgin valleys into gardens where pears, peaches, grapes, olives and other fruits grew luxuriantly; in fact, these primitive plantings may be considered the forerunner of the now world-famous fruits of California — the finest of which are today carefully selected and packed under the "DEL MONTE" Brand.

California is a land of distance and extreme in its climatic conditions. It has practically every degree of temperature and climate; its elevation varies from sections below the level of the sea to mountain peaks of perpetual snow, and it has every character of soil, from yucca sand wastes and alkali deserts to the richest and most fertile valleys in the world.

There are thousands of fruit-producing acres in this wonderful State, but soil, temperature, moisture and general climatic conditions are such controlling factors in the production of quality fruits, it is not surprising to find the finest of California fruits restricted to certain sections and valleys where all these conditions are ideal for each respective variety.

In pursuance of the DEL MONTE quality policy "packed where grown," adopted many years ago to meet these peculiarities of nature, our many modern canneries are not only established in all the important localities of California where preferred varieties of fruits and vegetables grow to their highest degree of perfection,

CALIFORNIA

California covers an enormous area, equal to the combined areas of New York, New Jersey, Massachusetts, Rhode Island, Vermont, New Hampshire, Maine, Connecticut, Delaware and Ohio.

It has almost every degree of temperature, elevation and character of soil including those which are peculiarly favorable to the cultivation of fruits and vegetables – thousands of California's acres producing these products.

In the selection of fruit from the districts where each variety is grown to its highest degree of perfection, the packers of DEL MONTE, with over sixty establishments, occupy an enviable position in securing fruits of quality for which the DEL MONTE Brand is justly famous.

The packers of DEL MONTE have one or more canneries or dried fruit establishments in the districts in California, indicated thus (●). They also have many canneries located at other points on the Pacific Coast, and in adjacent States, as well as in the Hawaiian Islands.

but, likewise, at other strategic points on the Pacific Coast, including Alaska, the home of our great salmon industry, and the Hawaiian Islands where the most delicious of pineapples grow.

Back of this organization is a rigid system of inspection and supervision following every step of the process from the growing of the product itself to the time it is sealed within the can. This organization includes many of the most experienced fruit canners in California—men and women who have made fruit canning methods a lifelong study and know what good fruits are and how they should be packed.

Aside from our own orchards and farms in California and our own pineapple plantations and canneries in the Hawaiian Islands, where our products are grown and canned under direct supervision, our experts are constantly encouraging other growers to raise fruits and vegetables in such a way that they will be suitable for the high standard of quality maintained for the DEL MONTE pack.

Truly may it be said that DEL MONTE fruits are "packed where they ripen the day they are picked," and could you but visit one of the DEL MONTE canneries, you would begin to understand how DEL MONTE Products retain so wonderfully the natural flavor that seems to bring the very breath of California's orchards and sunshine to your table. Our business is national in its scope and a real service to you. It has required years to bring it to its present state of efficiency, and the superior quality of our goods has been attested and acknowledged through awards, medals, and honors received at scores of Expositions the world over. It is only when you realize the thousand and one important details of our business that you can begin to understand why the red DEL MONTE Shield on every package is your assurance of goodness, purity and quality throughout a full line of canned fruits and vegetables.

CALIFORNIA PACKING CORPORATION.

Recognition

DEL MONTE Products, in competition with leading brands from all parts of the world, have received highest awards and diplomas at the world's greatest expositions, both at home and abroad, including the following:

SAN FRANCISCO
Panama-Pacific International Exposition
San Francisco, California, 1915

SAN DIEGO
Panama-California Exposition
San Diego, California, 1915

ST. LOUIS
Louisiana Purchase Exposition
St. Louis, Missouri, 1904

TURIN
Esposizione Internazionale Delle Industrie e del Lavaro
Torino, 1911

LONDON
Golden West Exposition
Earl's Court, 1909

PARIS
Exposition Internationale D'hygiene
Paris, 1906

GOOD THINGS TO EAT

Desserts

[1] Apricot Buns

1 Can Del Monte Apricots
½ Cup Butter
¾ Cup Sugar
2 Eggs
1 Teaspoon Vanilla Extract
5 Cups Flour
4 Teaspoons Baking-Powder
¾ Cup Milk

Drain apricots, and dice them. Cream butter and sugar together, add eggs one at a time, beat well, add vanilla, two tablespoons apricot sirup, flour sifted with baking-powder and milk. Turn out onto floured baking board, divide into twelve portions, make each piece smooth and flat, divide diced apricots onto dough, set edges, close dough over fruit, and lay on greased tins, brush over with beaten egg, sprinkle with sugar, and bake in moderate oven for twenty minutes. Sufficient for 12 buns.

[2] Apricot Charlotte

Little Lemon or Orange Jelly
1 Can Del Monte Apricots
¼ Lb. Lady Fingers or Wafers
3 Egg Yolks
4 Tablespoons Sugar
2 Cups Milk
3 Tablespoons Powdered Gelatine
½ Cup Cream
Squares of any Bright-Colored Stiff Jelly

Pour jelly into charlotte mold and let it set. Place in one half-apricot and cover with a little jelly to set it. Line sides of mold with lady fingers or wafers. Put eggs and sugar into saucepan, add milk and stir until mixture thickens slightly, add gelatine dissolved in one cup of apricot juice, one-half cup of apricot purée made by rubbing apricots through a sieve, and cream. Pour in prepared mold and place on ice to chill. Turn out and decorate with remainder of apricots and jelly cut in squares or fancy shapes. Sufficient for 4 or 5 persons.

[3] Apricot Omelet

½ Can Del Monte Apricots
5 Eggs
¼ Teaspoon Salt
1 Tablespoon Sugar
3 Tablespoons Butter

Cut apricots into small pieces and heat them in one-half cup of the juice. Beat up eggs, add salt and sugar. Melt butter in an omelet or small frying-pan, pour in egg mixture and stir quickly over a brisk fire. When it begins to thicken put in apricots. Shape into an oval by folding over ends, and brown in the oven. Turn out onto hot dish, sprinkle with powdered sugar and serve at once. Sufficient for 3 persons.

[4] Apricot Pies

1 Can Del Monte Apricots
2 Cups Milk
1½ Cups Breadcrumbs
6 Tablespoons Sugar
4 Eggs, Separated
Pie Pastry

Drain apricots and cut them into pieces. Boil milk, put breadcrumbs into a bowl, add sugar to milk, beat four yolks and one white of egg, add one cup apricot juice to them, and as soon as milk is half cold pour it onto eggs, mix well, and add to breadcrumbs, then add apricots and mix well together. Line two pie plates with pastry, fill with mixture, and bake for forty-five minutes. Whisk remaining whites of eggs to a stiff froth, pile them on top of pies, dust with sugar and put into the oven for a few minutes to brown. Serve hot. Sufficient for 2 pies.

[5] Apricot Soufflé

1 Can Del Monte Apricots
4 Eggs, Separated
½ Cup Sugar
1½ Tablespoons Powdered Gelatine
1 Cup Thick Cream, Beaten
1 Tablespoon Lemon Juice
2 Tablespoons Chopped Nut Meats
Chocolate Sauce, Hot or Cold

Drain apricots and rub them through a sieve. Into a bowl put egg yolks and sugar and beat over hot water until mixture becomes thick. Take from fire and add apricot pulp, gelatine dissolved in one-half cup of apricot juice, cream, lemon juice and whites of eggs stiffly beaten. Stir over ice until preparation begins to set, then pour into serving dish and place in refrigerator until firm. Sprinkle over with nuts and serve with chocolate sauce. Sufficient for 6 or 7 persons.

[6] Apricot Steamed Puffs

1 Can Del Monte Apricots
2 Eggs, Separated
½ Cup Milk or Cream
1½ Cups Flour
2 Teaspoons Baking-Powder
½ Teaspoon Salt
1 Tablespoon Butter, Melted
Sweet Sauce

Drain and mash six of the halves of apricots. Beat up yolks of eggs, add milk, flour sifted with baking-powder and salt, add butter, fold in whites of eggs stiffly beaten, and mashed apricots. Grease baking cups, put one tablespoon of batter into bottom of each cup, then put two halves of apricots into each cup, cover with another tablespoon of the batter, sprinkle over with a little sugar, cover and steam steadily for one hour. Serve hot with any preferred sweet sauce. Sufficient for 8 persons.

[7] Apricot Syllabub

1 Can Del Monte Apricots
4 Cups Thick Cream
4 Egg Whites
1 Cup Grape or Loganberry Juice
1 Cup Powdered Sugar
½ Cup Chopped Nut Meats

Drain apricots, and cut in half, place these in a glass dish and chill. Beat up cream with half of the sugar. Beat up whites of eggs, gradually add remainder of sugar, cream, and grape juice. Pour over apricots and serve and decorate with nut meats. Sufficient for 8 to 10 persons.

[8] Apricots with Farina

1 Can Del Monte Apricots
Cooked Farina, or Cream of Wheat
Apricot Jam
1 Egg, Beaten
Cake Crumbs
Fried Bread
1 Cup Apricot Juice or Water
2 Tablespoons Butter
2 Teaspoons Lemon Juice

Drain apricots and fill with farina which has been cooked thick in milk and flavored with vanilla. Cover with apricot jam, brush over with egg, toss in cake crumbs and fry in hot fat. Serve on round of fried bread covered with a little of the apricot sauce. To make sauce: Put 6 tablespoons of apricot jam into a saucepan, add apricot juice or water and butter, dissolving over fire. Add lemon juice, then strain and use. Half cup Sherry wine may be added, if desired. Sufficient for 6 persons.

[9] Apricots with Ice-Cream

1 Can Del Monte Apricots
1 Quart Strawberry Ice-Cream
Angel Cake
2 Cups Whipped Cream
1 Tablespoon Sugar
Halves English Walnut Meats

Drain apricots. Place two halves on slice of angel cake and a large spoonful of ice-cream in cavities. Beat up cream, add sugar and two tablespoons of the apricot juice, cover each portion all over, and serve decorated with halves of English walnut meats. The whipped cream may be omitted, and each slice of cake, apricot and ice-cream served with a little of the apricot juice. Sufficient for 7 persons.

[10] Frozen Apricots

1 Can Del Monte Apricots
1 Quart Apricot Juice and Water
1¼ Cups Sugar
Pinch Salt
1 Tablespoon Lemon Juice
Chopped Maraschino Cherries or Nut Meats

Drain apricots and cut them in small pieces. To apricot juice add enough water to make one quart liquid. Now add sugar and salt to liquid, bring slowly to boiling point, simmer six minutes. Strain, add apricots and lemon juice, cool and freeze, using one part rock salt to three parts finely crushed ice. Serve in dainty glasses, sprinkled over with cherries or nut meats. Sufficient for 10 to 12 persons.

[11] Frozen Apricot Pudding

1 Can Del Monte Apricots
1 Cup Sugar
¾ Cup Flour
3 Eggs, Separated
2 Cups Hot Milk
2 Tablespoons Powdered Gelatine
½ Cup Hot Water
4 Cups Cream, Whipped
½ Cup Maraschino Cherries, Halved
4 Tablespoons Sherry Wine

Drain apricots and cut them in small pieces. Mix sugar and flour together, add eggs and beat well, add milk, and cook and stir until thick. Dissolve gelatine in water, add it and turn pudding out to cool. Add apricots, cherries, and cream. Freeze, and when half frozen, add wine. Finish freezing and serve on plates or in glasses. Half quantities may be used. Sufficient for 10 to 12 persons.

[12] Jellied Apricots

1 Can Del Monte Apricots
3½ Cups Lemon or Orange Jelly
1 Cup Blanched and Chopped Almonds
1 Tablespoon Sugar
Few Drops Red Color

Drain apricots, and cut each half into four pieces. Pour a thin layer of the jelly into a wet mold. When this is set, sprinkle in a few of the almonds, and pour in a little more jelly. When this is set, arrange over it a layer of the apricots, then more jelly, then some almonds, and continue in this way until mold is full; each layer must set before the next is put in. Place in refrigerator overnight. Turn out and serve with apricot juice mixed with sugar and red color. Sufficient for 6 persons.

[13] Meringue Fruits in Grapefruit Shells

3 Grapefruit
3 Del Monte Apricots, Diced
2 Slices Del Monte Pineapple, Diced
½ Can Del Monte Black Cherries, Stoned
2 Del Monte Peaches, Diced
3 Egg Whites
4 Tablespoons Sugar

Cut grapefruit in halves, take out pulp carefully, so as not to break skins. Pass pulp through sieve, add one cup apricot juice, and put into a saucepan, add apricots, pineapple, cherries and peaches, place pan on the fire and cook gently five minutes. Fill grapefruit shells with this fruit. Whip whites of eggs to a stiff froth, add sugar and beat again, cover top of each with it, dust thickly with sugar, and place in oven to slightly brown meringue. Serve hot. Sufficient for 6 persons. This is an excellent way of using up odd pieces of Del Monte fruits.

[14] Cherry Zwieback Pudding

1 Can Del Monte Royal Anne Cherries
1 Package Zwieback
1 Tablespoon Lemon Juice
½ Cup Butter, Melted
1 Tablespoon Cornstarch
4 Drops Red Color
2 Tablespoons Sugar
7 Maraschino Cherries
1 Cup Whipped Cream

Drain and stone Del Monte cherries, reserving nine of them. Line a well-buttered, round mold with zwieback; each piece should be dipped in softened butter so as to make them hold fast; fill up mold alternately with crushed zwieback and cherries, pressing them down, sprinkle over half of lemon juice and pour over melted butter. Bake in a moderate oven for thirty minutes. Turn out on hot serving dish, decorate with cream and Maraschino cherries on top and serve with sauce poured around. Place reserved cherries on sauce. To make sauce: Mix cornstarch and sugar in a small saucepan, add cherry juice and remainder of lemon juice; stir and cook for five minutes, and add red color. The whipped cream may be omitted. Sufficient for 6 persons.

[15] Heavenly Hash

1 Can Del Monte Royal Anne Cherries
1 Can Del Monte Sliced Pineapple
1 Quart Double Cream, Whipped
½ Lb. Marshmallows, Halved
1 Cup Nut Meats
½ Cup Sugar
3 Tablespoons Fruit Juice or Sherry Wine

Drain cherries and pineapple. Stone cherries and cut pineapple into neat

pieces. Beat up cream, add marshmallows, nut meats, sugar, fruit juice or wine, and one-half of cherries and pineapple. Chill and serve with remainder of fruit. Half quantities may be used. Sufficient for 10 to 12 persons.

[16] Jubilee Cherries

1 Can Del Monte Black Cherries, Stoned
4 Tablespoons Sugar
1 Tablespoon Cornstarch
1 Teaspoon Lemon Extract

Drain the cherries. Put juice and sugar into a saucepan and cook for five minutes, put in cherries, let them cook for a few minutes and drain them from the sirup. Return the sirup to the pan, add to it the cornstarch mixed with lemon extract and a little water, and stir over the fire until thick and smooth. Put back cherries to warm through; then serve in small casseroles. Sufficient for 7 persons. If desired, serve ice-cream with them, or decorate with whipped and sweetened cream.

[17] Loganberry Ice-Cream

1 Can Del Monte Loganberries
2 Cups Milk
1 Tablespoon Cornstarch
1 Cup Sugar
2 Cups Double Cream, Whipped
1 Tablespoon Lemon Juice

Pour and rub loganberries through a sieve. Scald milk, and stir in cornstarch mixed with sugar. Cook over hot water until it thickens, stirring frequently. Cool, add cream and lemon juice. Half freeze this mixture, add loganberry purée and finish freezing. Allow to ripen for one hour. Sufficient for 8 to 10 persons.

[18] Loganberry Roly Poly

1 Can Del Monte Loganberries
2 Cups Flour
1 Cup Chopped Suet
1 Tablespoon Sugar
2 Teaspoons Baking-Powder
½ Teaspoon Salt
Cold Water or Milk
¾ Cup Powdered Sugar

Drain loganberries. Into a bowl sift flour, add suet, sugar, baking-powder and salt and mix to a stiffish paste with water or milk. Roll out on floured baking board to one-fourth inch in thickness, spread with loganberries mixed with one-half of powdered sugar, wet edges of pastry with cold water, and roll up, pressing edges together. Place in a greased fire-proof dish, cover with greased paper and steam steadily for two hours. Turn out and serve hot with loganberry juice heated with remaining sugar. Sufficient for 6 to 8 persons.

[19] Loganberry Saucer Cakes

1 Can Del Monte Loganberries
½ Cup Butter
¾ Cup Sugar
4 Eggs, Separated
1 Cup Flour
2 Cups Milk

Beat butter and sugar to a cream, add yolks of eggs well beaten, then add the stiffly beaten whites of eggs in alternate spoonfuls with flour, add milk, beat well, and divide into eight well-greased saucers, and bake in a moderate oven for fifteen to twenty minutes. Drain loganberries and heat them. Turn out the cakes, and cover them with the loganberries. Sift a little sugar on top and serve with the

fruit juice, heated. Sufficient for 8 persons.

[20] Savarin Border with Del Monte Fruits

1 Can Del Monte Loganberries
1 Can Del Monte Sliced Peaches
2 Cups Flour
1 Yeast Cake
½ Cup Milk, Lukewarm
4 Eggs
½ Cup Butter
1 Teaspoon Salt
2 Tablespoons Sugar
½ Cup Blanched and Chopped Almonds
½ Cup Powdered Sugar

Drain fruits well. Into a bowl sift flour, add yeast dissolved in milk, eggs, and mix together for a few minutes. Divide butter into small pieces and arrange these over dough. Cover bowl and let dough rise to twice its original size; then knead it, adding salt and sugar, and knead until dough is elastic. Grease a large ring mold, sprinkle over with almonds, fill mold about half full with savarin mixture, and let rise to top of tin. Bake in hot oven for thirty minutes. Turn out onto a hot dish and soak well with peach juice and powdered sugar boiled together for five minutes. Put fruits into center of savarin and serve with loganberry juice which has been heated. Any other preferred Del Monte fruits may be used. Sufficient for 8 or 9 persons.

[21] Peach Ambrosia

1 Can Del Monte Sliced Peaches
4 Oranges
1 Fresh Grated Cocoanut
Sugar
Maraschino Cherries
Sweet Wafers

Drain peaches. Grate cocoanut and remove pulp from oranges. Fill a pretty dish with alternate layers of peaches, cocoanut, and orange pulp, adding sugar to taste. Chill for three hours, decorate with cherries and serve with wafers. Sufficient for 7 or 8 persons.

[22] Peach Cream Pie

1 Can Del Monte Sliced Peaches
2½ Tablespoons Flour
2½ Tablespoons Sugar
1½ Cups Cream
½ Teaspoon Powdered Nutmeg
Pie Crust

Drain peaches and place them in a pastry-lined pie plate. Mix flour and sugar together, gradually add cream, beat well, pour over peaches, sprinkle nutmeg over the top and bake for twenty to twenty-five minutes in hot oven. Serve warm with cream. Sufficient for 2 small or 1 large pie.

[23] Peach Croustades

1 Can Del Monte Peaches
10 Bread Croutons
Powdered Sugar
Sweet Butter
Maraschino Cherries

Drain peaches. Cut ten bread croutons two inches in diameter and one-fourth inch thick; fry them in smoking hot fat and drain well. Place them on a baking tin, and cover them with powdered sugar. Put one half-peach on each crouton, hollow side uppermost. Fill this cup with powdered sugar and place a small piece of butter on top. Grill peaches for ten minutes, sifting sugar on them two or

three times. They can be done in the oven if more convenient. Serve hot with a cherry on top of each one and the sirup well heated. Half quantities may be used. Sufficient for 10 persons.

[24] Peach Dumplings

- 1 Can Del Monte Peaches
- ¾ Cup Rice
- 4 Cups Milk
- ¼ Teaspoon Salt
- 1 Teaspoon Butter
- 1 Teaspoon Vanilla or Almond Extract

Drain peaches. Bring milk to boiling point, sprinkle in rice and cook until rice has absorbed milk, add salt and butter and turn out to cool. Place two halves of the peaches together, cover with rice, tie in cheese-cloth squares and steam for thirty minutes. Untie, place on hot serving dish. Mix juice with vanilla, one teaspoon of cornstarch and one tablespoon sugar. Bring to boiling point and serve with dumplings. Sufficient for 5 persons.

[25] Peach Frangipane

- 1 Can Del Monte Sliced Peaches
- 4 Eggs, Beaten
- 3 Tablespoons Cornstarch
- 4 Cups Milk
- ½ Cup Sugar
- 1 Teaspoon Orange Extract
- 1 Cup Cake Crumbs

Drain peaches, and place them in the serving dish. Put eggs into upper pan of double boiler, add cornstarch mixed with sugar, milk, extract and crumbs. Cook over hot water until mixture thickens. Chill and pour over peaches. If desired, peach juice may be poured over the top. Sufficient for 6 to 8 persons.

[26] Peach Glacé

- 1 Can Del Monte Peaches
- 1 Tablespoon Cornstarch
- 2 Cups Milk
- 2 Tablespoons Sugar
- 1 Tablespoon Lemon Juice
- 2 Egg Whites
- ½ Cup Cream, Whipped

Drain peaches and cut them into small pieces. Cook cornstarch thoroughly in milk, add sugar and lemon juice, and let mixture cool. Beat up whites of eggs to a stiff froth, and beat up cream, add these to cornstarch mixture, mix well and freeze. When half frozen add peaches and two tablespoons of the peach sirup and finish freezing. If desired, can be molded. Sufficient for 6 or 7 persons.

[27] Peach Ice-Cream in Meringues

- 1 Can Del Monte Peaches
- 2 Cups Milk
- 1 Cup Sugar
- 4 Egg Yolks
- 2 Cups Whipping Cream
- ¼ Teaspoon Salt
- 1 Teaspoon Lemon Extract
- 1 Teaspoon Almond Extract
- Meringues or Cones

Drain and cut peaches in quarters. Make custard with milk, sugar and yolks of eggs. When cool, add cream whipped, salt, extracts and peaches rubbed through a sieve. Freeze and fill into meringue shells, or serve in ice-cream cones. Sufficient for 8 to 10 persons.

[28] Peach Junket

1 Can Del Monte Sliced Peaches
1 Junket Tablet
1 Tablespoon Cold Water
4 Cups Milk
2 Tablespoons Sugar
1 Teaspoon Vanilla or Almond Extract

Junket with peaches is a simple dessert and one which is both nutritious and easily digested. Turn peaches from can into serving dish. Dissolve junket tablet in water. Put one-fourth cup of the milk with sugar into a saucepan, heat quickly, stirring until sugar is dissolved; then add remainder of milk and draw to back of range where it will heat until bloodwarm, no more. Take from fire, and add extract and dissolved tablet and pour immediately into dish in which it is to be served. Let it stand in a warm place undisturbed until set like jelly, then carefully set and put where it will chill. Serve with peaches. Sufficient for 5 or 6 persons.

[29] Peach Moonshine

1 Can Del Monte Peaches
6 Egg Whites, Beaten
8 Tablespoons Powdered Sugar
1 Teaspoon Vanilla or Almond Extract
Strawberry or Raspberry Ice-Cream
Lady Fingers

Drain peaches and cut in small pieces. Beat up whites of eggs, add gradually sugar and extract. Beat quickly for fifteen minutes, then beat in peaches. Divide into serving plates, pile some ice-cream on top and serve at once with lady fingers. If desired, the desserts may be decorated with whipped, sweetened and flavored cream. Sufficient for 8 or 9 persons.

[30] Peach Sauce for Puddings

1 Can Del Monte Peaches
2 Tablespoons Sugar
2 Tablespoons Lemon Juice
1 Tablespoon Cornstarch
½ Cup Water
Few Drops Red Color

Drain peaches. Moisten cornstarch with water in a saucepan and bring them to the boil, add peach juice, peaches rubbed through a sieve, sugar, lemon juice, and sufficient red color to make sauce a peachy color. Simmer until smooth, then strain and use hot or cold. A little wine or liqueur may be added if desired. This sauce is delicious when chilled and served with ice-cream.

[31] Peach Trifle

1 Can Del Monte Peaches
3 Tablespoons Powdered Gelatine
1 Cup Custard
4 Egg Whites, Beaten
½ Cup Sugar
1 Teaspoon Lemon Extract
Cake Crumbs

Drain and rub peaches through sieve. Dissolve gelatine in one cup of peach juice and keep hot. Pour one-half cup each of juice and water into small pan, add sugar, bring to boiling point and boil ten minutes, add peaches, custard, and gelatine. Cool and beat eight minutes, add egg whites and continue beating until it begins to stiffen. Pour into glass dish and chill. Decorate with peach halves or slices. Sufficient for 7 or 8 persons.

[32] Peach Whip

1 Can Del Monte Peaches
2 Cups Thick Cream
3 Tablespoons Sugar

½ Cup Orange Juice
1 Teaspoon Lemon Juice
3 Egg Whites, Beaten
1 Pinch Salt
Chopped Nuts or Maraschino Cherries

Drain peaches, cut in pieces and divide into glasses. Whip up cream, add sugar, orange juice and lemon juice and set on ice for twenty minutes. Fold in whites of eggs beaten with salt and divide on top of peaches. Sprinkle with nuts or cherries and serve at once. Sufficient for 6 or 7 persons.

[33] Peaches in Cream Nests

1 Can Del Monte Peaches
½ Cup Maraschino Cherries, Chopped
2 Bananas, Diced
1 Grapefruit
2 Cups Whipped Cream
½ Cup Chopped Cocoanut
3 Tablespoons Sugar

Drain peaches and place two halves together with filling made with cherries, bananas and grapefruit pulp. Beat up cream, add sugar and with it make nests in individual dishes. Place a peach in each nest, sprinkle cocoanut over top and garnish with nasturtium blossoms. Nut meats may be used in place of cocoanut. Sufficient for 5 persons.

[34] Peaches with Rice Flour Pudding

1 Can Del Monte Peaches
¾ Cup Rice Flour
3 Tablespoons Sugar
2 Cups Milk
4 Tablespoons Butter
1 Teaspoon Grated Lemon Rind
4 Eggs, Beaten
¼ Teaspoon Salt

Drain peaches. Mix in a saucepan rice flour, sugar and milk, then add butter, rind and salt, and three tablespoons of peach sirup and stir until thick. Cool slightly and beat in eggs. Pour into six greased molds, cover, and steam for one and one-half hours. Turn out onto hot dish, surround with peaches which have been heated, and remainder of sirup. Sufficient for 6 to 8 persons.

[35] Peaches with Sago

1 Can Del Monte Peaches
⅔ Cup Sago
1 Quart Milk, Hot
½ Teaspoon Salt
4 Tablespoons Sugar
½ Cup Cold Milk
1 Teaspoon Vanilla
4 Egg Yolks
2 Egg Whites
1 Tablespoon Butter, Melted

Drain peaches and cut them into convenient pieces, then put them into a pudding dish. Sprinkle sago and salt into hot milk and cook slowly over hot water for one hour. Cool, add yolks of eggs well beaten, whites beaten stiffly, butter, sugar, cold milk, and vanilla. Pour over peaches and bake for thirty minutes in moderate oven. Serve cold with peach sirup. If desired, the pudding may be covered with meringue made with remaining egg whites. Sufficient for 6 persons.

[36] Favorite Peach Pudding

3 Eggs
6 Tablespoons Sugar
1 Can Del Monte Peaches
½ Teaspoon Vanilla Extract
¾ Cup Flour
½ Teaspoon Baking-Powder
3 Tablespoons Butter, Melted
Frosting, Colored
A Few Small Candies
Stars of Whipped Cream

Put eggs and sugar into a bowl, place this in a pan of boiling water and beat mixture quickly until warm; remove bowl from water, and continue beating until mixture is almost stiff enough to lift up with beater. Drain peaches, reserving six halves, rub remainder through a sieve and add three tablespoons of the pulp to the egg mixture, add vanilla, flour and baking-powder sifted together, and butter. Mix carefully and pour into a buttered and floured cake tin, and bake in a moderate oven for three-fourths of an hour; remove from tin, and when cold cut across in layers or slices one inch thick. Moisten slices with peach juice, spread each with sieved peaches, place rounds together again, and cover cake with frosting. Decorate with reserved peach halves, whipped cream, and candies. The cream and the candies may be omitted. Double quantities may be used. Sufficient for 4 or 5 persons.

[37] Frosted Peach Cake

1 Can Del Monte Sliced Peaches
1 Cup Butter
1¾ Cups Sugar
1 Cup Milk
8 Egg Whites, Beaten
3 Cups Pastry Flour
1 Teaspoon Vanilla Extract
1 Teaspoon Lemon Extract
3 Teaspoons Baking-Powder
¼ Teaspoon Salt
Boiled Frosting

Heat flour and milk slightly. Cream butter and sugar thoroughly together, add milk, alternately with flour sifted with baking-powder and salt, and when half the flour is in add egg whites, then extracts, then remainder of milk and flour. Mix carefully and divide into two large, greased and floured layer tins, and bake in a moderately hot oven for about thirty minutes. Drain peaches and spread half of them on one layer, cover with boiled frosting, place second layer on top, cover with remainder of peaches and frosting. Sufficient for 1 large layer cake.

[38] Frozen Peach and Rice Pudding

1 Can Del Monte Peaches
½ Cup Rice
4 Cups Milk
¾ Cup Sugar, Granulated
½ Teaspoon Salt
4 Egg Yolks
½ Cup Powdered Sugar
2 Cups Cream, Scalded
¼ Teaspoon Powdered Nutmeg
1 Teaspoon Lemon Extract

Drain peaches and cut them into small pieces. Wash rice, cover with cold water and bring to boiling point stirring all the time. Drain and rinse with cold water. Put rice into a saucepan, add milk, sugar granulated, and salt and cook until tender. Beat yolks of eggs with powdered sugar, add cream, nutmeg and extract and cook until slightly thickened. Strain this over rice and chill. Add peaches and pack into a wet mold, cover carefully, and bury in equal parts of ice and salt for two hours. Turn out and serve with peach juice. Sufficient for 6 to 8 persons.

[39] Frozen Peach Bavaroise

1 Can Del Monte Peaches
1 Cup Water, Cold

½ Cup Water, Hot
1½ Tablespoons Powdered Gelatine
1 Teaspoon Vanilla Extract
2 Cups Double Cream, Whipped
3 Tablespoons Sherry Wine
½ Cup Sugar

Drain peaches, and cut enough in small pieces to make one cup. Pour sherry over cut peaches. Into a saucepan pour cold water, add sugar, bring to boiling point and boil for eight minutes; add gelatine mixed with hot water and stir until dissolved. Strain into a bowl and when cool add one-half cup of peach juice and vanilla, and when mixture begins to thicken, stir in cream and soaked fruit. Turn into a wet mold, cover tightly, bind edges with a greased cloth and bury in equal quantities of ice and salt for four hours. Serve with remainder of peaches cut in dice. Sufficient for 8 to 10 persons.

[40] Sliced Peach Cup, Frozen

1 Can Del Monte Sliced Peaches
1 Cup Maraschino Cherries, Halved
1 Quart Orange Ice-Cream
Whipped Cream

Drain peaches and reserve a few slices for decoration. Divide into ice-cream or coupe glasses, cover with cherries, add two tablespoons of the peach juice to each glass and cover with orange ice-cream. Decorate with stars of whipped and sweetened cream and a slice of peach. The whipped cream may be omitted. Sufficient for 8 to 10 persons.

[41] Sliced Peach Sherbet

1 Can Del Monte Sliced Peaches
¾ Cup Sugar
2 Cups Water
1 Cup Orange Juice
1 Egg White
1 Tablespoon Powdered Sugar

Drain peaches and chop them fine. Bring sugar and water to boiling point and boil five minutes, then pour into a bowl and when cold add orange juice, peach juice and peaches. Mix well and freeze until like mush. Beat up egg white, add powdered sugar, beat again, and stir into mixture in freezer and continue freezing until firm. Allow to ripen for two hours. Serve in sherbet glasses. Sufficient for 8 to 10 persons.

[42] Sliced Peach Tartlets

1 Can Del Monte Sliced Peaches
Pastry
2 Eggs, Beaten
½ Cup Butter
½ Cup Sugar
1 Cup Flour
½ Teaspoon Baking-Powder
1 Teaspoon Grated Lemon Rind

Drain peaches and cut slices in halves. Line tartlet tins with rounds of pastry and divide peaches into them. Cream butter and sugar, add eggs, two tablespoons of peach juice, flour sifted with baking-powder, and flavor with lemon rind. Beat well, and fill into prepared tins. Bake in moderate oven from fifteen to twenty minutes. Sprinkle over with sugar and serve hot or cold. Sufficient for 15 to 20 tartlets.

[43] Sliced Peaches with Loganberry Sauce

1 Can Del Monte Sliced Peaches
1½ Quarts Vanilla Ice-Cream
1 Can Del Monte Loganberries
½ Cup Sugar
1 Teaspoon Lemon Juice

Drain peaches thoroughly. Spread half of ice-cream in serving dish, turn in peaches, cover with loganberry sauce and place remainder of ice-cream over top. Serve quickly. To make sauce: Into saucepan put loganberries with sugar and lemon juice and bring to boiling point, stirring frequently. Strain and cool before using. Sufficient for 10 to 12 persons.

[44] Pear and Marshmallow Squares

1 Can Del Monte Pears
Stale Sponge Cake
Whipped Cream
Toasted Marshmallows

Drain pears. Cut cake into small squares, and toast both sides delicately. Sprinkle cake with a little of pear juice and cover each slice with whipped cream. Place in center half a pear, and put a toasted marshmallow on top. Serve a square to each person.

[45] Pear and Rice Pudding

1 Can Del Monte Pears
¼ Cup Powdered Sugar
¾ Cup Rice
1½ Cups Boiling Water
1½ Cups Milk
¼ Cup Granulated Sugar
3 Eggs, Separated
½ Cup Finely Chopped Preserved Ginger

Drain pears, put them into a saucepan with powdered sugar and cook slowly for ten minutes. Keep hot. Wash rice and put it into upper pan of double boiler, add boiling water and cook over hot water until rice has absorbed water. Add milk and granulated sugar and cook until rice is soft. Stir in yolks of eggs and turn into a buttered pudding dish. Cover with drained pears and bake for ten minutes and sprinkle ginger over top. Serve hot or cold. If liked the whites of eggs may be stiffly beaten and sugar to taste added to them and then piled on top of pudding, or they may be used in another dish. Sufficient for 7 persons.

[46] Pear Fritters

1 Can Del Monte Pears
2 Cups Flour
¼ Teaspoon Salt
½ Cup Milk or Water
2 Eggs, Separated
1 Tablespoon Olive Oil
1 Tablespoon Wine, or Brandy, or Fruit Juice

Drain pears. Into a bowl sift flour and salt, add milk or water, and beat until smooth. Add yolks of eggs well beaten, oil and wine. Beat again and set aside in a cool place for two hours. When batter is wanted, beat whites of eggs until stiff and add them. Dip each piece of fruit into the batter. Drop the fritters, a few at a time, into plenty of smoking hot fat, being careful that they do not touch each other; fry a rich yellow color. Drain, sift sugar over and serve with any preferred sweet sauce. Sufficient for 7 or 8 persons. Del Monte apricots, peaches, sliced pineapple, and other fruits may be used instead of the pears.

[47] Pear Pastry Sandwiches

1 Can Del Monte Pears
Pastry, Short or Puff
Whipped and Sweetened Cream
Orange Juice

Drain pears, and cut in small pieces, then soak them in orange juice. Roll

out pastry thin and cut into finger-shaped pieces. Bake in a hot oven, and when ready turn out to cool. Spread one-half of pieces with cream, cover with pears well drained, then layer of cream, and top with remaining crusts. These are delicious and should be served at once. Sufficient for 6 to 8 persons.

[48] Pear Pie

1 Can Del Monte Pears
1 Baked Pie Crust
2 Tablespoons Cornstarch
2 Tablespoons Sugar
3 Cloves
Meringue
Chopped Nut Meats

Drain pears and lay in baked crust. Mix cornstarch with sugar in a small saucepan, add cloves and one cup of pear sirup. Stir over fire and cook for three minutes, and cool slightly, then strain over pears. Cover with meringue, dust over with nuts and brown lightly in oven. Sufficient for 5 or 6 persons.

[49] Pears a la Reine

1 Can Del Monte Pears
2 Cups Boiled Custard
1 Teaspoon Vanilla Extract
1 Cup Cream
3 Tablespoons Powdered Gelatine
1 Cup Milk
1 Cup Red Currant Jelly, Melted
½ Cup Chopped Nut Meats

Drain pears. Flavor the custard with vanilla, add cream, and gelatine dissolved in milk. Divide into two wet molds, one larger and flatter than the other, and place in refrigerator to set. Coat pears thickly with red currant jelly. At serving time turn the flat custard on to a pretty dish, place the smaller one on top, decorate with the pears and sprinkle over with the nut meats. Serve with the pear juice or milk. Sufficient for 6 or 7 persons.

[50] Pears with Crême Praliné

1 Can Del Monte Pears
1 Stale Sponge Cake
½ Cup Sugar
1 Cup Almonds, Blanched and Chopped
2 Cups Custard, Warm
½ Cup Whipped Cream
2 Teaspoons Ginger Extract

Drain pears and mix sirup with ginger extract. Slice cake, put it into serving dish, pour over pear sirup and allow to soak one hour. Add pears cut into small pieces. Melt sugar slowly over fire till brown, then stir in almonds, and let these brown also; then spread out to cool; reserve one-fourth of this and crush remainder with rolling-pin; then mix these into custard, and beat over ice, stirring in cream, and remainder of almonds. Pour over pears and serve. Sufficient for 7 or 8 persons.

[51] Frozen Pear Delight

1 Can Del Monte Pears
1 Quart Ice-Cream (Colored)
2 Eggs
4 Tablespoons Sugar
1 Cup Very Strong Coffee
½ Cup Milk
2 Tablespoons Cocoanut, Colored Pink

Line an oval-shaped wet mold with drained pears; fill quickly with ice-cream and turn out onto serving dish. Pour sauce around, sprinkle cocoanut over sauce and serve at once. To make the sauce, break eggs into a saucepan, add sugar, coffee, and milk, and stir

over a slow fire until mixture thickens slightly. It must not boil. Sufficient for 8 to 10 persons.

[52] Pineapple and Chocolate Cup

- 1 Can Del Monte Sliced Pineapple
- 2 Cantaloupes
- 1 Quart Chocolate Ice-Cream
- 2 Oranges

Drain pineapple and dice it. Mix it with the cantaloupes cut into balls or neat pieces, strained orange juice and one-half cup of the pineapple juice. Chill and, if desired, add a little liqueur, such as Benedictine, Kirsch, or Maraschino. Divide ice-cream into cups or glasses and place pineapple mixture on top. Sufficient for 8 to 10 persons.

[53] Pineapple and Grape Mold

- 1 Can Del Monte Sliced Pineapple
- 1 Can Del Monte Muscat Grapes
- ½ Cup Powdered Sugar
- 1½ Tablespoons Powdered Gelatine
- ½ Cup Cold Water
- 1 Tablespoon Lemon Juice
- ½ Cup Maraschino Cherries
- 4 Eggs, Separated
- 2 Cups Milk
- ½ Cup Granulated Sugar

Drain pineapple and grapes. Into a saucepan pour pineapple liquid, one-half cupful of grape liquid, powdered sugar, gelatine mixed with cold water, and lemon juice. Stir over the fire to boiling point, then pour onto stiffly beaten whites of eggs, beating while pouring. In a wet mold arrange pineapple cut in small pieces, and grapes skinned and seeded, then strain over the liquid and chill. Turn out, decorate with the Maraschino cherries and serve with a custard sauce made with milk, granulated sugar and yolks of eggs. Sufficient for 6 to 8 persons.

[54] Pineapple and Ice-Cream

- 1 Can Del Monte Grated Pineapple
- 1 Quart Vanilla Ice-Cream
- Cream, Plain or Whipped
- Sponge Cake

Pack ice-cream into individual wet molds, then hollow out the center of each one, and fill with pineapple well drained. Cover close and bury in ice and salt for one hour or until thoroughly chilled and set. Turn out on pretty ice-cream plates and serve with cream and sponge cake. Sufficient for 7 or 8 persons.

[55] Pineapple Bread Pudding

- 1 Can Del Monte Crushed or Grated Pineapple
- Stale Bread
- ½ Cup Cocoanut
- Cream or Custard

Heat pineapple until boiling. Cut slices from loaf of stale bread, trim off crusts, divide bread into pieces three inches square, and line buttered pudding dish neatly with them. Pour hot pineapple into prepared mold and cover with a piece of bread cut to fit the top. Cover mold with a plate, set heavy weight upon it, and leave in a cool place for four hours. Turn out and sprinkle over with cocoanut, and serve with or without cream or custard. Sufficient for 5 persons.

[56] Pineapple Frappé

- 1 Can Del Monte Crushed or Grated Pineapple
- 4 Cups Water
- 1 Cup Sugar
- 2 Lemons
- 1 Orange

Boil two cups of the water and sugar fifteen minutes, then add pineapple, lemon and orange juices. Allow to remain in a cool place for one hour, then strain, add remainder of water and freeze to consistency of mush, using equal parts of ice and salt. Serve in frappé glasses. Sufficient for 10 to 12 persons.

[57] Pineapple Layer Cake

1 Can Del Monte Grated Pineapple
½ Cup Butter
¾ Cup Sugar
2½ Cups Flour
1 Teaspoon Baking-Powder
4 Eggs
¼ Teaspoon Salt
1 Teaspoon Lemon Extract

For Pineapple Filling

3 Tablespoons Cornstarch
1 Cup Milk
1 Egg
2 Tablespoons Sugar
3 Tablespoons Cake Crumbs
½ Teaspoon Vanilla Extract

Drain pineapple. Beat butter and sugar until creamy, beat in eggs one at a time, add three tablespoons pineapple juice, lemon extract, and sift in baking-powder, flour, and salt. Beat well and add one-half of drained pineapple. Divide into two greased and floured layer tins and bake in a moderate oven for twenty-five minutes. Turn out and cool. For Filling:—Mix cornstarch and milk to smooth paste in a saucepan, stir over fire until it boils, then cook for ten minutes, add egg, sugar, cake crumbs, one tablespoon of the pineapple juice, remainder of drained pineapple and vanilla. Stir and cook until mixture thickens and when cool spread between the layers. Sift a little sugar over top of cake. Sufficient for 1 large layer cake.

[58] Pineapple Layer Cake Filling

1 Can Del Monte Grated Pineapple
¾ Cup Sugar
2 Egg Whites
1 Teaspoon Lemon Juice

Drain pineapple thoroughly. Pour two cupfuls of the pineapple liquid into a saucepan, add sugar and stir over the fire until the sugar is dissolved. Cook without stirring until the sirup forms a soft ball when tried in cold water, or 240° F. by candy thermometer. Beat up whites of eggs to a stiff froth, then pour the boiling sirup over them, beating rapidly while pouring. Continue to beat until thick; then add drained fruit and lemon juice. Mix and use for layer cakes. Sufficient for 1 large four-layer cake.

[59] Pineapple Pancakes

1 Can Del Monte Crushed or Grated Pineapple
2 Cups Flour
½ Teaspoon Salt
2 Eggs, Separated
2 Cups Milk
Sugar
Powdered Cinnamon

Drain pineapple. Into a bowl sift flour and salt, add yolks of eggs, then gradually add milk, beat well, set in cool place for one hour. Stir in whites of eggs stiffly beaten, and fry pancakes. Put two spoonfuls of crushed or grated pineapple in center of each, roll them up, sprinkle with sugar mixed with cinnamon and serve at once. Sufficient for 10 or 12 pancakes.

[60] Pineapple Pie

1 Can Del Monte Sliced Pineapple
1 Baked Pie Crust
½ Cup Sugar
4 Tablespoons Flour
¼ Teaspoon Salt
1 Egg
2 Egg Yolks
1 Cup Hot Milk
4 Tablespoons Butter
2 Tablespoons Cake Crumbs
½ Cup Chopped Nut Meats

Drain pineapple and cut it into small pieces. Put layer of pineapple into crust. In a saucepan mix sugar, flour, salt, stir in eggs, add milk, stirring quickly. Stir over slow fire until mixture cooks for six minutes. Take from fire, and stir in slowly butter, crumbs and one tablespoon of pineapple juice. Allow to cool. Put layer of this over pineapple, then a layer of pineapple and so on until crust is filled. Bake in moderate oven for ten minutes. Cool and sprinkle over with nuts. Sufficient for 8 or 9 persons.

[61] Pineapple Punch

1 Can Del Monte Grated Pineapple
2 Cups Boiling Water
1 Cup Freshly Made Hot Tea
12 Cups Cold Water
2 Cups Sugar
4 Oranges
3 Lemons
1 Cup Loganberry or Grape Juice

Pour pineapple into a saucepan, add boiling water and simmer ten minutes. Add tea and sirup made by boiling two cups of the cold water and sugar for ten minutes. Set aside until cold, add strained orange and lemon juices, loganberry juice and remainder of water. Strain, chill and serve in a punch bowl containing a large piece of ice. Sufficient for 25 persons.

[62] Pineapple Sponge Pudding

1 Can Del Monte Sliced Pineapple
½ Cup Butter
½ Cup Sugar
2 Large Eggs, Beaten
1 Cup Flour
1 Teaspoon Baking-Powder
1 Teaspoon Lemon Juice
1 Wineglass White Wine

Drain pineapple and cut four of the slices into pieces. Beat butter and sugar to a cream, add eggs, beat till light, sift in flour and baking-powder, and add lemon juice. Pour into a greased mold, cover with greased paper and steam steadily for one hour. Turn out on a hot dish and serve with a sauce made as follows:—Chop up remainder of pineapple and cook in a saucepan with the juice for ten minutes, add wine, reheat and serve. The wine may be omitted. Sufficient for 6 or 7 persons.

[63] Coupe Del Monte

1 Can Del Monte Sliced Pineapple
1 Can Del Monte Muscat Grapes
3 Oranges
1 Grapefruit
2 Lemons
4 Cups Water
1 Cup Sugar
A Few Maraschino Cherries

Drain pineapple and grapes. Cut pineapple into small pieces, skin and seed grapes. To these add one-half of pineapple, one-half of sugar, pulp of two oranges and grapefruit. Divide into ten coupe glasses. Mix water with grated rind and juice of one orange and lemons and remaining

sugar, then strain and freeze. Divide this mixture on top of fruits and serve decorated with cherries. Sufficient for 10 persons.

[64] Iced Pineapple Cake

1 Can Del Monte Grated Pineapple
¼ Cup Butter
½ Cup Sugar
3 Eggs
2 Cups Flour
2 Teaspoons Baking-Powder
1 Pinch Salt
1 Cup Confectioners' Sugar
A Few Maraschino Cherries

Drain pineapple. Beat butter and sugar until creamy; beat in eggs, one at a time, add one-half cup of the drained pineapple, flour sifted with baking-powder, and salt. Mix and turn into a greased and floured tin and bake in a moderate oven for three-fourths of an hour. Turn out to cool. Into a bowl sift confectioners' sugar, and stir in enough pineapple juice to make a thick icing. Pour this over cake and decorate with cherries cut in halves. Sufficient for 1 cake.

[65] Neapolitan Pineapple Gateau

1 Cup Lemon Jelly
1 Can Del Monte Sliced Pineapple
2 Cups Milk
4 Tablespoons Sugar
2 Eggs, Beaten
6 Tablespoons Powdered Gelatine
½ Cup Cream
Red Color
Green Color
½ Teaspoon Lemon Extract
½ Teaspoon Vanilla Extract
Maraschino Cherries

Rinse mold with water, pour in a thin layer of jelly, place this on ice, and allow to set. Place in a slice of drained pineapple and set it with a little more jelly. Put milk and sugar into a saucepan; beat eggs, and, when milk is hot, but not boiling, pour it onto eggs, stirring constantly; return to pan and stir until mixture thickens slightly. Dissolve gelatine in one-half cup each of water and pineapple juice, strain into custard and add cream. Divide mixture into three equal parts; color one part pink, second part green, and third part leave plain. Flavor pink custard with lemon and plain with vanilla. Pour pink custard on top of jelly and allow to set. Add yellow or plain layer and when set put in green layer. Place on ice until set. Turn out, and decorate at base with half slices of pineapple, and Maraschino cherries. Sufficient for 6 or 7 persons.

[66] De Luxe Plum Pie

1 Can Del Monte De Luxe Plums
1 Tumbler Grape Jam
1 Cup Del Monte Seeded Raisins
Pastry

Line a large pie plate with pastry. Drain plums and stone them. Steam raisins until they are plump, then cool and mix them with grape jam. Bake pastry case and cool. Place in a layer of raisins and jam, and plums on top. Bake for ten minutes and serve hot or cold. The pie may be covered with meringue or whipped cream if desired. Sufficient for 6 persons.

[67] De Luxe Plum Trifle

1 Can Del Monte De Luxe Plums
1 Stale Sponge Cake
2 Cups Custard

2 Cups Whipped Cream
2 Tablespoons Sugar
8 Maraschino Cherries

Drain plums. Line glass dish with slices of cake, soak them with plum juice; pour over custard and chill. Place plums on top and decorate with whipped cream sweetened with sugar and cherries. Sufficient for 6 persons.

[68] Egg Plum Duff

1 Can Del Monte Egg Plums
1½ Cups Flour
¼ Teaspoon Salt
3 Tablespoons Sugar
2 Eggs
1 Cup Milk
1 Tablespoon Butter, Melted

Drain and stone egg plums. Place plums in a greased mold. Into a bowl sift flour and salt, add sugar, eggs beaten, milk and butter. Beat until smooth and pour over plums, cover with a greased paper and steam steadily for one hour. Turn out onto a hot dish and serve at once with plum juice heated and sweetened to taste. Sufficient for 5 persons.

[69] Egg Plum Soufflés

1 Can Del Monte Egg Plums
4 Tablespoons Granulated Sugar
½ Teaspoon Lemon Extract
Pinch Salt
3 Egg Whites
4 Tablespoons Powdered Sugar

Drain egg plums. Rub the plums through a sieve, add granulated sugar and lemon. Add salt to whites of eggs, beat them until stiff, then add plum mixture gradually, beating constantly. Divide into eight buttered and sugared individual fire-proof dishes, having them three-fourths full. Set in a pan of hot water, and bake in a very moderate oven for forty minutes, or until firm to the touch. Serve hot with juice heated with powdered sugar and strained. Sufficient for 8 persons.

[70] Green Gage Custard

1 Can Del Monte Green Gage Plums
3 Eggs
3 Tablespoons Sugar
1½ Cups Milk
½ Teaspoon Vanilla Extract

Drain green gage plums. Place them in a fire-proof dish. Beat eggs slightly with sugar, add milk and extract and strain over plums. Bake in a very moderate oven for thirty minutes. Serve hot or cold. Sufficient for 6 persons.

Few realize how much can be done with juices left from strained canned fruits. They can be made into jelly with gelatine to serve in tiny molds. They can be used in making ices. Used instead of milk they make delicious 'blanc mange, and thickened with cornstarch and cooked till clear and sweetened they make a delicate sauce for various kinds of puddings.

[71] Green Gage Plums with Cornstarch

1 Can Del Monte Green Gage Plums
4 Cups Milk
½ Cup Cornstarch
¼ Cup Sugar
½ Teaspoon Salt
3 Eggs, Separated
1 Teaspoon Almond or Vanilla Extract

Drain green gage plums. Scald milk, stir in cornstarch mixed with sugar and salt and cook for fifteen minutes stirring occasionally. Beat up

whites of eggs, fold them in and add extract. Pour into a wet ring mold and turn out when firm. Fill center with green gage plums. Serve with a custard made with yolks of eggs. Sufficient for 6 or 7 persons.

[72] Prune and Pork Roll

1 Lb. Del Monte Kalipak Prunes
1 Teaspoon Powdered Herbs
1 Tablespoon Finely Chopped Onion
1 Cup Breadcrumbs
1 Teaspoon Salt
½ Teaspoon Pepper
8 Pork Chops
½ Cup Chopped Nut Meats
1 Egg, Beaten
2 Tablespoons Milk or Cream
Gravy
Parsley

Cook, stone and chop prunes, add herbs, onion, breadcrumbs, seasonings, pork put through food chopper, nuts, egg and milk or cream. Leave in cool place for one hour. Mold into a roll, lay on a greased baking tin and bake in moderate oven for three-fourths of an hour, baste frequently with melted butter and a little hot water. Garnish with parsley and serve hot with gravy. Sufficient for 5 or 6 persons.

[73] Prune Filling for Sandwiches

1 Can Del Monte Kalipak Prunes
1½ Cups Chopped English Walnut Meats
1 Tablespoon Lemon Juice
Bread or Crackers

Cook prunes as per directions on can. Stone and grind them through a food chopper, mix with nuts and lemon juice. Pack in sterilized glasses. This is an excellent sandwich filling for the children's lunch box. It may be used as a filling for layer cake.

[74] Prune Ice-Cream

1½ Cups Del Monte Kalipak Prunes
3 Cups Double Cream
1 Cup Milk
1 Cup Sugar
¼ Teaspoon Salt
1 Teaspoon Almond Extract
1 Teaspoon Vanilla Extract

Cook prunes as per directions on can. Pit and chop them, add cream whipped, milk, sugar, salt, and extracts. Mix carefully and freeze without cooking, using three parts of crushed ice to one part of rock salt. Sufficient for 10 persons.

[75] Prune Loaf

1 Can Del Monte Kalipak Prunes
2 Cups Whole Wheat Flour
2 Cups Flour
½ Cup Butter or Lard
½ Cup Sugar
6 Teaspoons Baking-Powder
½ Teaspoon Powdered Nutmeg
1 Cup Chopped Nut Meats
2 Eggs, Beaten
2 Cups Milk

Soak prunes in cold water until soft. Drain, stone, and cut prunes in pieces. Into a bowl sift flour, cut and rub in butter or lard, add sugar, baking-powder, nutmeg, nut meats, eggs and milk. Mix thoroughly, and turn into a large, well-greased and floured cake tin and bake in a moderate oven for two hours. Sufficient for 1 large cake, or 2 small cakes.

[76] Prune Mousse with Maple Sauce

2 Cups Del Monte Kalipak Prunes
½ Cup Sugar
1 Tablespoon Powdered Gelatine
½ Cup Hot Water
½ Cup Orange Juice
2 Cups Double Cream, Whipped

CHERRY ZWIEBACK PUDDING

[See Recipe No. 14]

APRICOT CHARLOTTE

[See Recipe No. 2]

1 Pint Maple Sirup
2 Tablespoons Butter
½ Cup Chopped Nut Meats

Cook and stone prunes; run them through a sieve and to this pulp add sugar, gelatine dissolved in hot water, orange juice, and cream. Mix carefully and turn into a wet mold, lay a piece of waxed paper over mixture, large enough to project beyond edges when lid is on, and pack in equal parts of ice and salt and allow to stand for three hours. Turn out and serve with sauce made as follows:– Bring sirup and butter to boiling point, and cook until mixture forms a soft ball when tried in cold water, or 240° F. on candy thermometer. Stir in nut meats and keep sauce warm over hot water while serving. Sufficient for 10 to 12 persons.

[77] Prune Pie

2 Cups Del Monte Kalipak Prunes
1 Egg, Beaten
½ Cup Sugar
½ Teaspoon Powdered Nutmeg
1 Teaspoon Lemon Juice
½ Cup Milk
½ Cup Cream
Pastry

Cook prunes in one cup of hot water for thirty minutes. Remove pits and cut prunes in halves. Line pie plate with pastry and place in prunes. Beat up egg with sugar and nutmeg, add lemon juice, milk and cream, pour over prunes and bake in a moderate oven for thirty minutes. Serve hot or cold. If desired, whipped and sweetened cream may be piled on top of pie. Sufficient for 6 persons.

[78] Prune Toast

Del Monte Kalipak Prunes
Del Monte Ripe Olives
Slices of Bacon
Hot Buttered Toast

Take as many prunes as are required, and cook as per directions on can. Drain and remove stones, putting in their place the olives stoned. Wrap a slice of bacon round each prune and grill them, taking care not to let bacon burn. Serve on small, neat squares of very hot buttered toast. Serve a square to each person.

[79] Prunes with Cereal

2 Cups Del Monte Kalipak Prunes
1 Cup Farina or Ground Rice
1 Teaspoon Salt
3 Cups Hot Milk
Powdered Sugar
Cream

Cook, stone and cut prunes into small pieces. Mix farina or rice with salt and stir into hot milk. Cook and stir until it thickens, then cook over hot water without stirring. Cool and press into buttered molds or custard cups, scoop out the inside, fill with prunes, cover top with more farina, and set in a cool place. At serving time turn out and sprinkle with powdered sugar. Serve with cream. Sufficient for 5 or 6 persons.

[80] Pumpkin Tartlets

1 Can Del Monte Pumpkin
1 Tablespoon Butter
1 Tablespoon Flour
6 Eggs, Beaten
¾ Cup Brown Sugar
½ Teaspoon Powdered Mace
½ Teaspoon Powdered Nutmeg
1 Teaspoon Powdered Ginger

1 Teaspoon Powdered Cinnamon
½ Cup Milk or Brandy
Pie Pastry
Maple Sirup or Honey

Mix pumpkin with butter, flour, eggs, sugar, spices and milk. Divide into tartlet tins lined with pastry and bake in a moderate oven for fifteen to twenty minutes. Remove from tins and serve each tartlet topped with one tablespoon of maple sirup or honey. Sufficient for 12 to 15 tartlets.

[81] Raisin Cookies

¼ Cup Butter
½ Cup Sugar
2 Eggs, Separated
2 Teaspoons Baking-Powder
1 Cup Flour
½ Teaspoon Salt
½ Teaspoon Lemon Extract
¼ Cup Milk
1 Cup Del Monte Seedless Raisins

Cream butter and sugar together, add yolks well beaten, whites beaten to a stiff froth, baking-powder, flour and salt sifted together, extract, milk, and raisins. Drop from a teaspoon onto greased tins. Place three raisins on each cooky and bake in a quick oven. Sufficient for 25 cookies.

[82] Raisin Gems

1 Cup Del Monte Seedless Raisins
½ Cup Butter
¾ Cup Sugar
4 Eggs, Beaten
1 Cup Milk
2 Cups Corn Meal
1 Cup Flour
1 Teaspoon Salt
4 Teaspoons Baking-Powder

Cream butter and sugar together, add eggs, beat again, add milk, corn meal, flour salt and baking-powder sifted together, and raisins. Mix well and divide into greased and floured gem pans and bake in a moderate oven for fifteen to twenty minutes. Sufficient for 25 gems. Half quantities may be used.

[83] Raisin Layer Cake

1 Cup Del Monte Seedless Raisins, Chopped
1 Cup Butter
1¾ Cups Sugar
4 Eggs, Separated
1 Cup Milk
3 Cups Flour
1 Cup Whole Wheat Flour
½ Teaspoon Salt
4 Teaspoons Baking-Powder
1 Teaspoon Lemon Extract

For Filling

1 Cup Del Monte Seeded Raisins
½ Cup Water
1 Cup Sugar
2 Egg Whites, Beaten
½ Teaspoon Vanilla Extract

Beat butter and sugar to a cream, add yolks of eggs and beat well, add milk and whites of eggs stiffly beaten. Now add flours sifted with salt and baking-powder, add lemon and the seedless raisins. Mix well and divide into four greased and floured layer tins, and bake in a moderate oven for about half an hour. Turn out to cool. For Filling:—Cut seeded raisins in halves. Bring water and sugar to boiling point and boil without stirring until sirup forms a soft ball when tried in cold water, pour over egg whites, beating constantly, and beat until stiff. Mix in raisins and vanilla extract. Cover top of cake with pink frosting, and decorate with raisins. Sufficient for 1 large, four-layer cake.

PEARS A LA REINE

[See Recipe No. 49]

FAVORITE PEACH PUDDING

[See Recipe No. 36]

[84] Raisin Pudding with Chocolate Sauce

1 Cup Del Monte Seedless Raisins
6 Tablespoons Butter
6 Tablespoons Sugar
3 Eggs, Beaten
½ Cup Flour
½ Cup Rice Flour
½ Teaspoon Baking-Powder
1 Teaspoon Vanilla Extract
4 Tablespoons Milk
1 Tablespoon Cocoa
Chocolate Sauce

Cream butter and sugar, add eggs, flours sifted with baking-powder, add vanilla and cocoa moistened with milk, and raisins. Beat well and turn into a greased mold, cover and steam steadily for two hours. Turn out and serve with your favorite chocolate sauce. Sufficient for 5 persons.

[85] Raisin Puff Balls

1 Cup Del Monte Seeded Raisins
1 Cup Water
4 Tablespoons Butter
1 Cup Pastry Flour
¼ Teaspoon Salt
1 Tablespoon Sugar
4 Eggs
1 Teaspoon Orange Extract

For Filling

4 Tablespoons Sugar
3 Tablespoons Cornstarch
4 Cups Milk
4 Eggs, Beaten
1 Teaspoon Vanilla Extract

Pour water into a saucepan, add butter, bring to boiling point, add flour quickly and stir and cook until mixture is thick and leaves sides of pan, add salt and sugar and take from fire. When cool, add eggs, one by one, and beat thoroughly, add extract and drop by spoonfuls on greased pans. Bake in moderate oven forty minutes. When done split them on one side, fill with filling and serve dusted over with sugar. FOR FILLING:—Mix sugar with cornstarch, add milk, eggs and cook over hot water until thick. Place over slow fire, add vanilla and raisins and cook slowly for six minutes. Cool and use.

[86] Raisins with Apples and Rice

1½ Cups Del Monte Seeded Raisins
6 to 8 Apples
1 Cup Rice
1 Tablespoon Butter
¼ Cup Sugar
½ Teaspoon Powdered Nutmeg

Stew raisins in a little water for fifteen minutes. Core apples, fill centers with raisins and bake in moderate oven. Cover rice with six cups of water, cook over hot water for two hours. When rice is ready, add butter, sugar, and nutmeg. Divide rice into pudding plates, place apples on top and serve hot with milk. If desired, the apples may be covered with meringue. Sufficient for 6 to 8 persons.

[87] Raisins with Corn Meal

1 Cup Del Monte Seedless Raisins
1 Pint Water
1 Pint Milk
1 Teaspoon Salt
1 Cup Corn Meal

Steam raisins until tender. Bring water, milk, and salt to boiling point and stir in corn meal. Cook over hot water for two hours, add raisins and pour into a greased shallow pan. Cool and cut in pieces, roll in flour

and sauté in hot butter. Or dip in beaten egg and fine breadcrumbs and fry in smoking hot fat, drain and serve with honey or maple sirup. Sufficient for 6 to 8 persons.

[88] Brown Raisin Cake

- 1 Package Del Monte Seeded Raisins
- 1 Cup Del Monte Seedless Raisins
- 1 Cup Butter or Lard
- 1 Cup Brown Sugar
- 3 Eggs, Beaten
- 1 Cup Milk
- 1 Cup Molasses
- 4 Cups Flour
- 3 Teaspoons Baking-Powder
- ½ Teaspoon Salt
- ½ Teaspoon Powdered Cloves
- 1 Teaspoon Powdered Ginger
- 1 Teaspoon Powdered Nutmeg
- 1 Cup Chopped Nut Meats

Cream butter and sugar together, add eggs, milk, molasses, flour sifted with salt, baking-powder, and spices, add raisins and nuts and mix well. Turn into a large, greased and floured cake tin, and bake in a moderate oven for two hours and thirty minutes. Sufficient for 1 large or 2 small cakes.

[89] Del Monte Mincemeat

- 1 Package Del Monte Seedless Raisins
- 1 Package Del Monte Seeded Raisins
- 1 Can Del Monte Kalipak Prunes
- 1 Lb. Chopped Suet
- 2 Cups Sugar, White or Brown
- 4 Apples, Chopped
- 1 Lb. Candied Citron Peel, Chopped
- ½ Cup Del Monte Orange Marmalade
- 1 Cup Chopped English Walnut Meats
- 2 Teaspoons Salt
- 1 Tablespoon Mixed Spices
- 2 Lemons
- 1 Cup Brandy or Fruit Juice

Put raisins into a bowl, add prunes steamed for forty minutes, stoned and cut in pieces, suet, sugar, apples, peel, marmalade, nuts, salt, spices, grated rinds and strained juice lemons, and brandy or fruit juice. Mix thoroughly, and set in cool place for twenty-four hours. Then mix once more and pack in jars. Cover and keep in a cool place. This mincemeat will keep good for one year at least. If it should become dry, add sufficient sherry wine to moisten it. If desired, two cups of chopped cooked meat may be added to mixture.

[90] Del Monte Raisin Pie

- 2 Cups Del Monte Seeded Raisins
- 2 Lemons
- 1 Orange
- 1½ Cups Hot Water
- 1 Cup Granulated Sugar
- 1 Cup Walnut Meats, Chopped Coarsely
- 2 Teaspoons Cornstarch
- Pie Pastry

Into a bowl, put raisins, add grated rinds and strained juices lemons and orange, hot water, nuts and sugar, mix and turn into a saucepan and bring slowly to boiling point. Then thicken with cornstarch mixed with a little cold water and let simmer for about two to three minutes. Turn out and allow to cool. Bake this mixture between two crusts, or a pie may be made with three crusts by first lining the pan with one crust, fill about half full with raisin mixture, then add a very thin crust, then fill balance of pan with mixture, and add top crust, brushed over with milk or beaten egg. Bake in moderately hot oven. This recipe may also be slightly improved if one-half Del Monte Seeded and one-half Del Monte Seedless Raisins are used.

DEL MONTE PEAR SALAD

[See Recipe No. 114]

DEL MONTE PEACH SALAD

[See Recipe No. 113]

[91] French Raisin Cakes

¾ Cup Del Monte Seedless Raisins
½ Cup Butter
½ Cup Sugar
2 Eggs, Beaten
1 Cup Flour
1 Teaspoon Baking-Powder
1 Teaspoon Vanilla Extract
Jam, Apricot or Raspberry
Chopped Nuts or Cocoanut

Cream butter and sugar thoroughly together, add eggs, beat again, add flour sifted with baking-powder, flavor with vanilla and beat well. Add raisins and divide into twelve greased and floured individual cake tins and bake in moderate oven for fifteen minutes. Cool, brush over with jam and toss in nuts or cocoanut. Sufficient for one dozen cakes.

[92] Frozen Raisin Dainty

1 Package Del Monte Seedless Raisins
25 Blanched and Shredded Almonds
½ Cup Fruit Juice or Sherry Wine
2 Cups Milk
4 Eggs
1½ Cups Sugar
3 Tablespoons Cocoa
½ Cup Boiling Water
2 Teaspoons Vanilla Extract
2 Cups Double Cream, Whipped

Steam raisins until plump and tender and mix them with almonds and fruit juice or sherry. Scald milk and add to it eggs beaten with sugar. Stir over hot water until it forms a custard, then strain, and cool. Dissolve cocoa in boiling water and boil one moment. Chill and add to custard with vanilla and cream and freeze to a thick mush. Add raisins and almonds and finish freezing. Half quantities may be used. Sufficient for 12 to 14 persons.

[93] Frozen Raisin Pudding

4 Eggs, Separated
¾ Cup Sugar
2 Tablespoons Cornstarch
½ Cup Cold Milk
1 Quart Hot Milk
2 Cups Del Monte Seeded Raisins
1 Teaspoon Vanilla Extract
1 Cup Strawberry or Raspberry Preserves
Halves of Nuts

Beat yolks of eggs with half cup of the sugar in upper pan of a double boiler. Add cornstarch moistened with cold milk and gradually stir in hot milk, cook over hot water for fifteen minutes, stirring occasionally. Cover raisins with boiling water and let stand for fifteen minutes. Drain well and roll in granulated sugar. Cool cornstarch mixture, add raisins, vanilla and preserves and freeze using three parts ice to one of salt. When half frozen, add whites of eggs stiffly beaten and mixed with remainder of sugar. Finish freezing, and at serving time decorate each portion with nuts and a few raisins. Sufficient for 10 to 12 persons.

[94] Jellied Raisin Pudding

½ Package Del Monte Seeded Raisins
2 Tablespoons Powdered Gelatine
¾ Cup Cold Water
2 Cups Hot Water
¾ Cup Sugar
1 Orange
3 Egg Whites

Mix gelatine with cold water in a saucepan, add hot water, sugar, grated rind and strained juice of orange and dissolve over slow fire. Strain into a bowl and, when cool but not cold, beat in stiffly beaten whites of eggs, and raisins. Pour into a wet shallow mold

and set in refrigerator overnight. Turn out, cut in slices, and serve with a custard made with yolks of eggs, chilled, and individual sponge cakes. Sufficient for 5 or 6 persons.

[95] Steamed Raisin Pudding

1 Package Del Monte Seeded Raisins
1 Package Del Monte Seedless Raisins
2 Cups Brown Sugar
2 Cups Chopped Suet
2 Cups Flour
1 Cup Chopped Apples
2 Cups Breadcrumbs
2 Cups Del Monte Kalipak Prunes, Cooked
1 Tablespoon Mixed Spices
1 Teaspoon Salt
1 Lemon
6 Eggs, Beaten

Prepare raisins and put them into a large bowl, add sugar, suet, flour, apples, breadcrumbs, prunes stoned and cut in pieces, spices, salt, grated rind and strained lemon juice, and eggs. Add a little milk if too stiff. Mix well and divide into two well-greased molds, cover with greased paper and steam steadily for six hours. Half quantities may be used. Left-over pieces of this pudding are very good cut in slices and fried. Sufficient for 2 puddings.

COMPARATIVE FOOD VALUE OF RAISINS

Every day, dietitians and physicians are recommending the more extensive use of raisins in the daily menu. This is due to certain inherent, laxative properties and to the remarkable percentage of energizing matter in this fruit. The U. S. Department of Agriculture has recognized these properties in the following comparison of food values:

1 lb. of Raisins equals 1⅓ lbs. of beef
1 lb. of Raisins equals 4¾ lbs. of fish
1 lb. of Raisins equals 1 lb. of bread
1 lb. of Raisins equals 4¼ lbs. of potatoes
1 lb. of Raisins equals 4 lbs. of milk
1 lb. of Raisins equals 2 lbs. of eggs
1 lb. of Raisins equals 6 lbs. of apples
1 lb. of Raisins equals 5 lbs. of bananas

The economy of making the raisin a staple of the diet is strongly emphasized by a comparison of relative prices with the above tabulated foods.

Aside from their nutritive food values, raisins properly used and prepared, lend an appetizing touch to an unlimited variety of dishes. In fact, there is hardly any cookery where raisins cannot in some way be used.

GOOD THINGS TO EAT

Salads and Relishes

[96] Apricot Salad

1 Can Del Monte Apricots
Crisp Lettuce Leaves or Endive
¾ Cup Chopped Maraschino Cherries
½ Cup Chopped Nut Meats
½ Teaspoon Salt
2 Egg Yolks
6 Tablespoons Olive Oil
1 Tablespoon Lemon Juice
8 Tablespoons Whipped Cream
Few Drops Red Color

Drain apricots. Arrange saucer-shaped nests of lettuce leaves in individual dishes, place three apricot halves in each nest, cover with cherries and nuts and serve covered with the dressing made as follows:—Mix salt with yolks of eggs and beat well, drop in olive oil gradually, add lemon juice, cream and color. The apricots may be mixed with diced bananas and Del Monte peaches diced and used in the same way. Or use seeded grapes, grapefruit, pineapple and nuts. Sufficient for 7 persons.

[97] Artichoke Salad

1 Can Del Monte Artichokes
½ Cup Chopped Cooked Ham, Chicken, or Tongue
1 Tomato, Chopped
½ Cup Shredded Celery
Lettuce Leaves or Endive
French Dressing
Mayonnaise or Tartar Sauce

Drain artichokes and soak them for twenty minutes in vinegar. Drain well, rinse in cold water, remove chokes, and chill. Mix tomato with meat, celery, and sufficient French dressing to moisten. Fill into artichokes, place on lettuce leaves and serve with mayonnaise. Number of services depends upon number of artichokes in can.

[98] Asparagus and Pimiento Salad

2½ Quarts Aspic Jelly
1 Can Del Monte Asparagus Tips
1 Can Del Monte Pimientos
½ Can Del Monte Ripe Olives, Cut Small
Mayonnaise Dressing

Rinse two-quart mold with cold water, line it thinly with melted aspic jelly, place around asparagus, garnish spaces between asparagus stalks with strips of pimientos, and bottom of mold with pimiento stars and olives, set asparagus with a little aspic, and when set fill up mold with aspic jelly that is almost setting. Place salad in refrigerator overnight. Turn out at serving time, garnish with remainder of jelly, chopped olives, and pimientos, and serve with mayonnaise. The olives and pimientos may be omitted. Sufficient for 10 persons.

[99] Asparagus and Radish Salad

1 Large Can Del Monte Asparagus
1 Cup Sliced Radishes

1 Cup Shredded Celery
Crisp Lettuce Leaves or Endive
4 Tablespoons Butter
3 Eggs, Beaten
½ Teaspoon Salt
¼ Teaspoon Pepper
¼ Teaspoon Paprika
1 Cup Vinegar
1 Teaspoon Sugar
½ Cup Cream

Drain and chill asparagus, then arrange them on a bed of lettuce. Mix butter, eggs, and seasonings together in a saucepan; heat vinegar and sugar and when hot, stir quickly into eggs and butter. Stir constantly over slow fire until thick. Chill and add cream. Pour over center of asparagus spears, and garnish salad with radishes and celery.

[100] Asparagus and Shrimp Salad

1 Large Can Del Monte Asparagus
1 Can Shrimps
Watercress
Cucumber Rings
½ Pint Mayonnaise Dressing
½ Cup Whipped Cream
1 Tablespoon Tomato Catsup
2 Hard-Cooked Eggs, Chopped
½ Tablespoon Chopped Parsley

Drain and rinse asparagus and drain again. Place watercress on individual salad plates, put three or four asparagus stalks into cucumber rings, lay on watercress, and pour over dressing made as follows:—Mix mayonnaise with cream, tomato catsup, eggs, and parsley. Garnish with shrimps and serve.

[101] Asparagus Tips Salad

1 Can Del Monte Asparagus Tips
1 Cooked Cauliflower
6 Cooked Carrots
A Few Strips Del Monte Pimientos
Mayonnaise or Boiled Dressing

Drain and rinse asparagus tips and drain again thoroughly. Break cauliflower into flowerets, surround with carrots cut into neat pieces, then with asparagus tips; cover with dressing and garnish with pimientos. Sufficient for 6 or 7 persons.

[102] Piquante Asparagus Tips Salad

1 Can Del Monte Asparagus Tips
Strips Del Monte Pimientos
Strips Del Monte Chili
Crisp Lettuce Leaves
Mayonnaise Dressing
2 Tablespoons Chopped Gherkins
2 Tablespoons Chili Sauce
2 Tablespoons Del Monte Chopped Ripe Olives
1 Teaspoon French Mustard

Drain and rinse asparagus tips and drain again. Divide into five bundles, and bind each fagot with narrow strips of pimientos or chili. Place them in nests of shredded lettuce and chill. To mayonnaise add gherkins, chili sauce, olives and mustard. Pour over asparagus and serve. Sufficient for 5 persons.

[103] Cherry and Nut Salad

1 Can Del Monte Royal Anne Cherries
Crisp Lettuce Leaves
1 Cup Nut Meats, Broken
1 Cup Celery Cut in Small Pieces
Mayonnaise Dressing
Cheese Wafers

Drain and stone cherries. Line a salad dish with lettuce; fill centers of cherries with nut meats, mix them with the celery, place them on the lettuce, top with mayonnaise, sprinkle over with a few chopped nut meats and to make more attractive garnish

with dainty pieces of pimientos. Serve with more mayonnaise and cheese wafers. Sufficient for 4 or 5 persons.

[104] Cherry Cocktail

1 Can Del Monte Black Cherries, Stoned
1 Can Del Monte Grated Pineapple
3 Ripe Bananas
1 Lemon
1 Orange
Sprigs Mint

Drain cherries and pineapple, and add them to bananas cut in dice, with strained lemon and orange juices. Chill and serve each one decorated with a sprig of mint dipped in powdered sugar. If desired, a little of the fruit juices may be added. Serve as appetizer at the beginning of luncheon or dinner. Sufficient for 10 to 12 persons.

[105] Cherry Salad

1 Can Del Monte Black Cherries, Stoned
1 Cup Celery, Cut Fine
1 Cup Peanuts, Chopped
4 Egg Yolks
5 Tablespoons Olive Oil
1 Tablespoon Lemon Juice
1½ Tablespoons Vinegar
1 Teaspoon Salt
1 Teaspoon Mustard
½ Teaspoon Paprika
½ Pint Double Cream, Whipped
1 Teaspoon Sugar
1 Tablespoon Grated Horseradish Root

Drain cherries, and mix them with celery and nuts. Serve in orange or grapefruit shells, or serve on crisp lettuce leaves with dressing made as follows:—Beat yolks of eggs in upper pan of double boiler, add oil, lemon juice, vinegar, and seasonings. Cook over hot water, stirring constantly, until mixture thickens. Chill and add cream, sugar, and horseradish. Sufficient for 5 or 6 persons.

[106] Black Cherry and Cabbage Salad

1 Can Del Monte Black Cherries
1 Pint Chopped White Cabbage
2 Eggs, Beaten
2 Tablespoons Vinegar
4 Tablespoons Milk
½ Teaspoon Salt
½ Teaspoon Celery Seed
1 Teaspoon Sugar

Drain cherries. Put eggs into a small saucepan, add vinegar, milk, and seasonings and cook until thick. Mix with cabbage, then chill and place in serving dish. Cover with cherries, stoned, and serve. Sufficient for 6 to 8 persons.

[107] Royal Anne Cherry Salad

1 Can Del Monte Royal Anne Cherries
French Dressing
Crisp Lettuce Leaves
½ Cup Blanched and Chopped Almonds

Drain and stone cherries. Chill and arrange them on crisp lettuce leaves, dress with French dressing and serve sprinkled over with almonds. Equal portions of Royal Anne cherries and strawberries make a delicious salad. Stone and chill cherries, then cover with strawberries, sprinkle with sugar to taste and chill again before serving. A happy combination is made with equal portions of Royal Anne cherries and sliced bananas and twice as many strawberries. Mash two cups of strawberries with one cup of sugar, and let stand until sugar has been

dissolved. Divide cherries and bananas into individual salad bowls or plates and strain strawberry juice over them. Sufficient for 6 to 8 persons.

[108] Grape and Avocado Pear Salad

1 Can Del Monte Muscat Grapes
1 Avocado Pear
1 Orange
Crisp Lettuce Leaves
2 Egg Yolks
1 Tablespoon Powdered Sugar
2 Tablespoons Lemon Juice
1 Tablespoon Grapefruit Juice
2 Tablespoons Sherry Wine

Drain, peel and seed grapes, mix them with avocado peeled and cut in dice, and pulp of orange. Chill thoroughly and serve on lettuce leaves with dressing poured over. To make dressing:—Beat up yolks of eggs with sugar, add juices and wine and beat well. Serve very cold. Sufficient for 3 or 4 persons.

[109] Grape and Grapefruit Salad

1 Can Del Monte Muscat Grapes
2 Grapefruit
Lettuce or Romaine
¼ Cup Del Monte Pimientos, Shredded
½ Cup Pecan Nut Meats, Chopped
French Dressing
Mayonnaise Dressing

Drain, seed and skin grapes. Cut grapefruit in halves crosswise, and remove pulp. Now mix grapes, grapefruit pulp and pimientos with French dressing. Serve on lettuce leaves or romaine, sprinkled over with nuts. Hand mayonnaise separately. Sufficient for 6 persons.

[110] A Fine Ripe Olive Relish

1 Quart Del Monte Ripe Olives
3 Garlic Cloves
7 Tablespoons Olive Oil
1 Tablespoon Chopped Parsley

Drain, rinse and dry olives and prick them with a silver fork. Put them into a bowl, add garlic cloves, oil and parsley. Cover and leave for twenty-four hours before using. If desired, one cup of the olive liquor may be used with the other ingredients.

Ripe olives are delicious when served in an ice-tub made by filling a large tomato can half full of water and allowing it to freeze. When frozen solid a cup center may be made in this mold of ice by pressing a small heated baking-powder can into it, then slip the mold from the tomato can and fill this little ice-tub with Del Monte Ripe Olives and serve on a dainty plate garnished with tiny fern leaves.

[111] Pea and Cheese Salad

1 Can Del Monte Peas
1½ Cups Diced American Cheese
10 Del Monte Ripe Olives, Stoned
5 Sliced Pickles
½ Teaspoon Salt
¼ Teaspoon Paprika
Cream to Moisten
Watercress or Lettuce
French Dressing
2 Teaspoons Grated Horseradish

Drain and rinse peas. Mix cheese with olives cut in halves, pickles diced, seasonings and cream to moisten. Line salad bowl with watercress or lettuce, place cheese in center, surround with peas and pour dressing over, mixed with horseradish, or—

Mix one can Del Monte Peas with one cup diced cooked carrots, one-half cup each of shredded celery and English walnut meats and French dressing, then chill, drain, and serve in tomato cups on lettuce leaves with a spoonful of mayonnaise on top. Sufficient for 5 or 6 persons.

[112] Peach Cocktail

1 Can Del Monte Peaches
1 Orange
½ Lemon
Powdered Sugar
Lemon or Orange Water Ice

Drain peaches and to sirup add strained orange and lemon juice. Cut peaches into small pieces, dust with powdered sugar and chill on ice. Serve in cocktail glasses, putting into glass, first, one tablespoon of the fruit, then one of fruit sirup, and finishing off with two tablespoons of the water ice. Strawberry or mint ice may be used and is delicious. Serve one cocktail to each person.

[113] Del Monte Peach Salad

1 Can Del Monte Peaches
Lemon, Orange or Wine Jelly
½ Cup Broken Walnut Meats
1 Can Del Monte Black Cherries, Stoned
Stiff Mayonnaise Dressing
Crisp Lettuce Leaves
Crackers

Drain peaches. Fill wet flat mold with jelly which has been mixed with nut meats and half of the cherries, and set in refrigerator overnight. Turn out, and almost cover with the peaches, using a little melted jelly to stick them. Put stiff mayonnaise made without mustard and whitened with a little whipped cream into a forcing bag with a star tube, and force out a star between each peach. Garnish with remainder of cherries and lettuce leaves. Serve with more mayonnaise and crackers. Sufficient for 6 or 7 persons.

[114] Pear Salad

1 Can Del Monte Pears
2 Cream Cheeses
2 Tablespoons Cream
2 Tablespoons Chopped Nut Meats
Crisp Lettuce Leaves or Watercress
Paprika
Mayonnaise or French Dressing

Mix together cheeses, cream and nut meats and make into neat balls. Select crispy lettuce leaves and place on flat salad dish or platter. In each leaf place a pear and fill center of pear with a cheese ball. Dust the balls with paprika. Serve with mayonnaise made without mustard and whitened with a little whipped cream. It may also be served with French dressing, if desired. This salad may be still further improved by adding one can of Del Monte Black Cherries, drained and stoned. Sufficient for 7 or 8 persons.

ANOTHER METHOD: – Take two cups of mayonnaise dressing made without mustard and whitened with a little whipped cream, add two halves of pears, drained and chopped, pack in a flat wet mold, cover carefully and bury in equal quantities of ice and salt, freezing for one and one-half hours. Turn out this frozen mayonnaise (mold shaped) onto a flat salad dish, cover with lettuce leaves,

place the pears on top filling centers with cheese balls. Dust the balls with paprika and serve with French dressing. Black cherries drained and stoned may also be added to this salad, if desired.

[115] Pear and Celery Salad

1 Can Del Monte Pears
1 Cup Finely Chopped Celery
Strips Del Monte Pimientos
½ Teaspoon Mustard
½ Teaspoon Salt
½ Teaspoon Paprika
2 Egg Yolks
¾ Cup Olive Oil
¾ Tablespoon Vinegar
1 Tablespoon Lemon Juice
½ Cup Whipped Cream
Lettuce Leaves

Drain pears, and cut each half in three pieces. Arrange each half in nests of lettuce leaves, sprinkle over with celery, cover with dressing and garnish with pimientos. Serve very cold. To make dressing:—Blend seasonings with egg yolks, add olive oil gradually and as dressing thickens dilute with vinegar and lemon juice. Chill and add cream. Sufficient for 7 persons.

[116] Pimiento and Cheese Sandwiches

1 Can Del Monte Pimientos
2 Hard-Cooked Eggs
1 Cup Grated Cheese
Mayonnaise Dressing
Thin Slices Bread
Crisp Lettuce Leaves

Drain pimientos and chop them with whites of eggs, add cheese, and yolks of eggs rubbed through a sieve. Moisten with mayonnaise dressing. Spread slices of buttered bread with pimiento paste, spread second slices with mayonnaise, lay on lettuce leaves and put slices together. Cut in triangles and serve. Sufficient for 12 persons.

ANOTHER METHOD:—Through a food chopper put one can well-drained Del Monte pimientos, one pound of cream cheese, and one small onion, add three stalks celery chopped fine, and mix well. Into a saucepan pour four tablespoons milk or cream, add one-half teaspoon each salt and sugar, one-half teaspoon each mustard and pepper, heat and while hot add to pimiento mixture. Chill and use between slices of buttered bread. Crackers may be used if desired.

[117] Pimiento and Olive Salad

1 Can Del Monte Pimientos
½ Cup Diced Celery
¾ Cup Del Monte Ripe Olives
½ Tablespoon Grated Onion
Crisp Lettuce Leaves
Mayonnaise Dressing

Drain and rinse pimientos, dry and cut them into neat pieces, add celery, olives stoned and cut in pieces, and onion. Mix and serve on lettuce with mayonnaise. If desired, this salad may be garnished with slices of hard-cooked eggs. Sufficient for 4 or 5 persons.

ANOTHER METHOD:—Drain and dry pimientos. Mash two cream cheeses with two tablespoons of mayonnaise or boiled dressing, season to taste with salt and paprika, and add one-half cup finely chopped nut meats. Fill pimientos with this mix-

ture, then chill, cut in slices and serve on lettuce leaves with tartar sauce.

[118] Pineapple and Celery Salad

1 Can Del Monte Sliced Pineapple
Crisp Lettuce Leaves or Endive
Celery
Mayonnaise Dressing
1 Cup Double Cream
Del Monte Pimientos
Crackers

Drain pineapple. For individual service, arrange pineapple slices on crisp lettuce leaves or endive. Have celery crisp and cut it into match-like pieces; toss these in mayonnaise and heap them on the pineapple. Whip up cream, add three tablespoons of the pineapple juice, garnish the salads with this and strips of pimientos. Serve with toasted saltine crackers. An excellent salad can be made by mixing equal parts of diced Del Monte sliced pineapple, bananas, and celery. Sufficient for 8 persons.

[119] Pineapple and Cheese Salad

1 Can Del Monte Sliced Pineapple
2 Cream Cheeses
1 Teaspoon Del Monte Chili, Chopped
1 Tablespoon Cream
½ Teaspoon Salt
¼ Teaspoon Paprika
Lettuce or Watercress
Del Monte Pimientos
French Dressing

Drain and dry pineapple and cut it into strips. Divide strips into lettuce-lined individual salad plates and chill. Mix cheese with chili, cream, and seasonings, and roll into balls. Set four of the balls on the pineapple, garnish with pimientos cut in fancy shapes and serve with French dressing. Sufficient for 8 persons.

[120] Pineapple and Tomato Salad

1 Can Del Monte Sliced Pineapple
4 Slices Tomato, Peeled
French Dressing
Chopped Mint Leaves
Thick Mayonnaise Dressing
Few Del Monte Ripe Olives, Stoned
Lettuce Leaves

Drain and chill pineapple. Shred lettuce and arrange nests of it in individual salad dishes. Place in each dish one slice of pineapple, cover with tomato slice which has been dipped in French dressing, sprinkle over a little mint leaves, set another slice of pineapple on top, garnish with stars of mayonnaise and olives. Serve with extra French dressing. This is an excellent luncheon salad. Sufficient for 4 persons.

[121] Pineapple and Tomato Salad

1 Can Del Monte Crushed or Grated Pineapple
4 Tomatoes, Skinned
8 Figs
1 Cup English Walnut Meats, Broken
Crisp Lettuce Leaves

For Dressing

½ Cup Vinegar
1 Teaspoon Lemon Juice
1 Tablespoon Sugar or Honey
1 Teaspoon Salt
3 Egg Yolks
1 Cup Thick Cream

Drain pineapple and mix it with tomatoes cut into strips, add figs cut in small pieces and nut meats. Chill and serve on lettuce leaves with dressing made as follows:—In upper pan of double boiler beat yolks of eggs, add vinegar, lemon juice, sugar, and salt. Cook over hot water until it thickens. Then cool and add the cream whipped. Use at once. If de-

sired, the figs may be soaked in the pineapple juice. Sufficient for 6 to 8 persons.

[122] Pineapple Salad

Endive or Crisp Lettuce Leaves
1 Can Del Monte Sliced Pineapple
1 Can Del Monte Grapes, Skinned
Mayonnaise Dressing
4 Tablespoons Nut Meats, Chopped
French Dressing made with Lemon Juice

Line individual salad plates with lettuce leaves or endive, in each place one slice pineapple drained, fill centers with mayonnaise mixed with a few grapes. Arrange four grapes over pineapple and pipe a frill of mayonnaise around edge of pineapple. Sprinkle over with nut meats. Serve with French dressing. Serve one salad to each person.

[123] Egg Plum Salad

1 Can Del Monte Egg Plums
4 Bananas, Peeled
½ Cup Blanched and Shredded Almonds

For Dressing

½ Cup Vinegar
1 Tablespoon Sugar
½ Teaspoon Salt
¼ Teaspoon Pepper
1 Teaspoon Cornstarch
4 Tablespoons Butter
1 Egg Yolk, Beaten
1 Cup Cream
Lettuce Leaves

Drain, and stone plums. Mix with diced bananas and chill. Bring vinegar to boiling point with sugar and seasonings. Add cornstarch mixed with butter and cook and stir until smooth. Take from fire and stir in egg yolk, cool and add cream. Mix with fruits and almonds and serve at once on lettuce leaves. Sufficient for 6 persons.

[124] Prune and Grapefruit Salad

1 Lb. Del Monte Kalipak Prunes
2 Cups English Walnut or Pecan Nut Meats
French Dressing
Crisp Lettuce Leaves
Two or Three Grapefruit

For Dressing

1 Egg
Olive Oil
1 Teaspoon Salt
½ Teaspoon Paprika
1 Tablespoon Vinegar
Whipped Cream

Cook prunes as per directions on can until tender but not soft. Drain, chill and remove stones. Cut each prune into three pieces and mix with nuts broken in small pieces and French dressing and set in cool place for two hours. Arrange lettuce leaves in individual dishes, pile prune mixture in center, add layer of grapefruit pulp and serve with dressing made as follows:—Break egg into a bowl, add three tablespoons of oil, and other ingredients. Beat quickly for three minutes, and beat in sufficient oil to make dressing stiff enough to stand. Chill and add equal quantity of whipped cream.

[125] Prune and Orange Salad

2 Cups Del Monte Kalipak Prunes
Sliced Oranges
Watercress
Chopped Nut Meats
Mayonnaise Dressing without Mustard

Cook prunes as per directions on can, stone and cut into pieces. Arrange oranges on watercress or lettuce, cover with prunes, sprinkle over with nut meats and serve with mayonnaise. Sufficient for 5 or 6 persons.

ANOTHER METHOD:—Stuff cooked

prunes with chopped preserved ginger and chopped nut meats. Serve five of these stoned and stuffed prunes in nests of shredded lettuce covered with boiled dressing. Or, stuff prunes with cream cheese mashed with one tablespoon olive oil, one-half cup chopped nut meats, one-half teaspoon salt, and one-fourth teaspoon paprika.

[126] Prune Cocktail

Del Monte Kalipak Prunes
Lemon Juice
Orange Juice
Sugar
Sherry Wine or Fruit Juice

For each person to be served allow five prunes. Cover prunes with hot water and cook slowly for thirty minutes. Sweeten slightly while cooking. Remove pits, chill prunes and cut them in small pieces. Place pieces of prunes in cocktail or punch glasses, and to each glass add two tablespoons prune liquor, and one teaspoon each lemon, orange juice, and sherry wine or fruit juice. Serve 1 glass to each person.

[127] Prune Marmalade

1 Can Del Monte Kalipak Prunes
1 Lemon
2 Oranges
1¾ Cups Sugar

Cover prunes with boiling water and simmer until tender, then rub them through a sieve into a saucepan, and return to the fire with water in which they were cooked. Add twelve of the kernels, blanched, lemon and oranges cut into small pieces and cook slowly for fifteen minutes. Now add sugar and simmer until thick. Divide into sterilized glasses and seal when cold.

[128] Raisin Chutney

1 Package Del Monte Seeded Raisins
1 Package Del Monte Seedless Raisins
2 Lbs. Apples
4 Cups Vinegar
2 Cups Brown Sugar
1 Tablespoon Salt
2 Del Monte Chopped Chili
2 Teaspoons Powdered Ginger
1 Teaspoon Powdered Mace
½ Teaspoon Powdered Nutmeg
¼ Lb. Mustard Seeds
4 Garlic Cloves, Chopped
3 Small Onions, Chopped
2 Oranges, Seeded and Sliced

Put raisins into a saucepan, add apples peeled, cored and sliced with vinegar and simmer until apples are soft. Add all the other ingredients and let mixture cool, then let it stand in a warm place near the range for several days. Divide into sterilized jars, cover and keep in a cool place. This is an excellent relish for all kinds of meats.

[129] Raisin Conserve

3½ Lbs. Sugar
2 Cups Grape Juice or Loganberry Juice
3 Packages Del Monte Seeded Raisins
6 Large Oranges
2 Lemons
1½ Lbs. Pecans or English Walnut Meats
¾ Lb. Blanched and Chopped Almonds

Dissolve sugar in grape or loganberry juice, add raisins chopped, oranges sliced thin, grated rinds and strained juice of lemons and nuts chopped. Simmer over a slow fire until reduced to a thick marmalade. Divide into glasses and cover with

melted paraffin. This is an excellent relish to serve with game or meats.

[130] Raisin Salad

1 Cup Del Monte Seedless Raisins
1 Cup Pecan or English Walnut Meats
1 Cup Apples, Peeled and Diced
½ Cup Maraschino Cherries
½ Cup Celery, Cut Very Fine
Lettuce Leaves
French Dressing

Plump raisins. Mix them with nuts broken in pieces, apples, cherries cut in halves, celery and French dressing. Serve on crisp lettuce or romaine. To plump raisins, put them in a colander over boiling water for thirty minutes. An excellent salad is made by mixing raisins, diced pineapple, apricots cut in small pieces and grapefruit pulp with mayonnaise made without mustard and whitened with a little cream. Sufficient for 5 or 6 persons.

[131] Spinach Salad

1 Can Del Monte Spinach
1 Dill Pickle, Diced
1 Teaspoon Salt
½ Teaspoon Pepper
1 Teaspoon Olive Oil
1 Teaspoon Lemon Juice
4 Hard-Cooked Eggs, Sliced
Mayonnaise or French Dressing
Cold Cooked Tongue

Drain spinach, add pickle, seasonings, and divide into small molds, or press into one large mold. Turn out on serving plate, garnish with eggs and tongue and serve with mayonnaise, French, or tartar dressing. Sufficient for 4 or 5 persons.

[132] String Bean Salad

1 Can Del Monte String Beans
1 Cup Cut Celery or Radishes
½ Cup Del Monte Ripe Olives
French Dressing
1 Tablespoon Chopped Chives
Crisp Lettuce or Watercress

Drain beans, mix with French dressing and let stand in cool place for thirty minutes. Arrange a border of lettuce or watercress around a salad plate, place beans in center, surround with celery or radishes cut in straws and garnish with olives. Mix chives with a little French dressing and pour over salad. Sufficient for 5 or 6 persons.

[133] Tomato Jelly Salad

1 Can Del Monte Tomatoes
1 Onion, Sliced
½ Cup Chopped Celery
6 Cloves
1 Bay Leaf
1½ Teaspoons Salt
2 Tablespoons Powdered Gelatine
½ Cup Cold Water
Lettuce Leaves
Thick Mayonnaise Dressing
1 Cup Del Monte Ripe Olives
2 Cream Cheeses
2 Tablespoons Chopped Parsley
French Dressing

Into a saucepan put tomatoes, onion, celery, cloves and bay leaf and simmer for thirty minutes. Strain, add seasonings and gelatine moistened with water, stir until thoroughly dissolved and pour into a wet ring mold and place in refrigerator. Stone and chop olives, mix them with cheeses and one-half teaspoon paprika, roll into small balls and toss in parsley. Turn out jelly onto crisp lettuce leaves, mix olive and cheese balls

with French dressing and place them in the center and serve the salad with mayonnaise. Sufficient for 6 to 8 persons.

[134] Tartar Sauce for Salads

- 2 Tablespoons Del Monte Chopped Ripe Olives
- 1 Tablespoon Chopped Parsley
- 1 Teaspoon Chopped Capers
- 1 Teaspoon Chopped Gherkins
- 1 Teaspoon Chopped Tarragon or Chervil
- 1 Pinch Sugar
- 1 Cup Thick Mayonnaise Dressing

Stone and chop olives and put them into a bowl, add other ingredients. Keep in a cool place until required. If the flavor of garlic is desired, rub around the bowl with a small piece before putting in the sauce.

[135] Pimiento and Roquefort Dressing

- 4 Tablespoons Olive Oil
- 2 Tablespoons Vinegar
- ¼ Teaspoon Salt
- 1 Pinch Pepper
- 3 Tablespoons Roquefort Cheese
- 3 Del Monte Pimientos

Drop oil into vinegar, beat well, add seasonings, cheese finely mashed and pimientos rubbed through a sieve. Mix thoroughly and serve with green salads.

ANOTHER METHOD: – Chop three Del Monte pimientos, add two finely chopped hard-cooked eggs, one chopped clove of garlic, one small onion chopped, one tablespoon chopped parsley, and one chopped gherkin, six tablespoons olive oil, one tablespoon each of vinegar and tarragon vinegar, one-half teaspoon salt and paprika.

DEL MONTE CANNED PRODUCTS

"Packed where they ripen the day they are picked"

Relieving the monotony of the daily menu, is the ever present problem of the housewife. The infinite variety of products packed under DEL MONTE Brand, helps solve the difficulty, affording a wide selection of canned fruits and vegetables from the finest of California's orchards and gardens, pineapple from the Hawaiian Islands, asparagus from the richest Delta Lands of the Pacific Coast, and many other varieties of foods and relishes.

Every housewife should keep a well-stocked emergency shelf. There is a feeling of security in its possession, and it will prove an economy and help. By having a supply of DEL MONTE Products constantly on hand, you will be prepared for every occasion, and their ease of preparation and serving, enables one to add a tasty touch or a dainty dish to any meal at a moment's notice.

In order that you may intelligently call on your grocer for the different varieties, and to give you the extent of the DEL MONTE line, we append a list of the most important of the DEL MONTE Products.

All first-class grocers handle DEL MONTE Brand, but if by any chance your grocer does not have in stock some certain variety that you require, request him to get it through his jobber. Or if you will send us your grocer's name and address, we will mail him a complete list, together with sizes of cans and other details with which he should be familiar.

DEL MONTE APRICOTS are brought to you with all the exquisite taste of the tree-ripened fruit. Comparatively few sections of California, however, produce apricots suitable for the high standard of quality maintained under the DEL MONTE Brand. Packed Halves, Slices and Whole.

DEL MONTE BERRIES:—"Berries all the year round" is an expression indicative of the bounty of California. DEL MONTE Berries

are packed only at the height of the season, when size and flavor have reached their maximum. Blackberries, Gooseberries, Loganberries, Raspberries and Strawberries—all are packed in nothing but their own delicious juices and pure granulated sugar.

DEL MONTE CHERRIES:—The excellence of DEL MONTE Cherries is due to the careful selection of quality fruit from the best cherry districts in California. Three varieties are packed: Black Tartarian, Royal Anne and White.

DEL MONTE GRAPES:—California is known as the Vineland of America for its many varieties of wonderful grapes. Here, from vineyards of many years cultivation, are selected the delicately flavored Muscatels for the DEL MONTE Brand. Delicious to eat served out of the can or may be used in many ways in dainty salads and desserts.

DEL MONTE PEARS:—The exquisite flavor of the California Bartlett Pear is retained in all its delicacy through the DEL MONTE way of selection and packing. Whether served ice cold for breakfast or in a tasty salad or dessert, their flavor seems to bring the very breath of California's orchards to your table.

DEL MONTE PEACHES are the finest grown in the most favored peach districts of California. Three varieties are packed in Halves—Yellow Clings, Yellow Frees and White Clings. Sliced Yellow Clings and White Clings are also packed. Extraordinarily large Yellow Clings are specially packed as "Melba Halves" for those who want particularly large peaches. Whole Peaches are also packed in tall cylinder cans.

DEL MONTE PLUMS:—California is noted for its great variety of plums. Under the DEL MONTE Brand three varieties are packed: Green Gage, Egg and De Luxe. All are equally good, but the De Luxe variety, a sweet purple plum, is a most delicious fruit for breakfast.

DEL MONTE STEWED PRUNES are the very best of California's Prunes. They contain a large percentage of sugar, are exceptionally fine flavored, are specially prepared in a heavy sirup and are ready to serve as they come from the can.

DEL MONTE "KALIPAK" PRUNES:—The finest quality of California Prunes, dry cooked and packed solid in the cans without sirup. Delicious as a confection and may be eaten as they are, or may be easily and quickly prepared in many delicious ways for the table. DEL MONTE "Kalipak" Prunes are replacing the old-style dried prunes in millions of homes on account of their ease of preparation and their sanitary manner of packing.

DEL MONTE PINEAPPLE is Hawaiian and the very best of Hawaiian. It is picked just when the warm semi-tropical climate of the Hawaiian Islands has perfectly ripened it, and packed immediately in such a way that all of its natural flavor is preserved. DEL MONTE gives you all the rare deliciousness of Hawaiian Pineapple right out of the field. Nothing more delicious as a fruit for breakfast or as a dessert or in a salad for lunch or dinner. Packed in three ways, Sliced, Grated, and in small pieces, called Tid Bits.

DEL MONTE PRESERVES, JELLIES AND JAMS are absolutely pure and are prepared from fully ripened fruits and berries and granulated sugar. Packed mostly in glass and in many varieties—Apricot, Blackberry, Cherry, Fig, Loganberry, Orange, Peach, Plum, Raspberry and Strawberry.

DEL MONTE CHERRIES—(Maraschino Type). Prepared from fully ripened Royal Annes from the best cherry districts in California. The finishing touch for fruit punches, salads, cakes, ices and confections. Packed in various sized bottles.

DEL MONTE CRANBERRY SAUCE is prepared from selected Cape Cod Cranberries and granulated sugar, and is ready to serve with your turkey.

DEL MONTE HONEY is absolutely pure and the finest variety of Wild Mountain Sage, packed both strained and with comb.

DEL MONTE RIPE OLIVES:—Every one who visits California is carried away with the deliciousness of California Ripe Olives. They appeal instantly to discriminating epicures and those who like good things to eat. Under the DEL MONTE Brand are packed the very

best of selected Mission and Manzanillo varieties. They are selected as to size: Medium, Large, Extra Large and Mammoth and packed in cans as well as glass.

DEL MONTE OLIVE RELISH: – An appetizing relish made from Ripe Olives and especially delicious for sandwiches, salads and meats.

DEL MONTE ARTICHOKES are ready to serve right out of the can as a salad with mayonnaise, mustard or French dressing. May also be served in other innumerable ways. Packed according to size running one, two, four or six to the can.

DEL MONTE ASPARAGUS: – Asparagus is grown to a degree of perfection in California unequalled in any other part of the world, but only the rich Delta Lands of the Sacramento River of California produce that thoroughbred stock so characteristic of the quality of the DEL MONTE Brand. Once you taste its goodness, you will realize how the DEL MONTE way of selection and packing brings to you all the natural deliciousness of California's Delta Land Asparagus.

In large cans both the Green and White varieties are packed in several sized spears – Giant, Colossal, Mammoth, Large and Medium. The short spears, known as "Tips," are packed in small cans, both White and Green, graded as to size of spear – Giant, Mammoth, Large, Medium and Small.

DEL MONTE PEELED GREEN CHILI PEPPERS: – Nowhere in the world do chili peppers thrive so well and reach such size and quality as in Southern California where the DEL MONTE kind are packed. They are used in soups, meats, stews, sandwiches, egg dishes and especially in the preparation of Spanish dishes.

DEL MONTE RED PIMIENTOS are rapidly becoming a staple in every household. These ripe sweet peppers are grown in the warm climate of Southern California and only the most perfect ripe red fruit is used for the DEL MONTE Brand. Their use is similar to that of chili peppers, but they are particularly delicious and desirable for stuffing, for salads and garnishes.

DEL MONTE MISCELLANEOUS VEGETABLES: – DEL MONTE stands for such vegetables as only the most favored garden sections can grow. They are so carefully selected and packed with such discriminating care that they reach you as delicious in taste as fresh vegetables from your own garden. All staple varieties are packed: – Lima Beans, String Beans, Wax Beans, Beets, Cabbage, Carrots, Corn, Hominy, Peas, Pumpkin, Sauerkraut, Spinach, Sprouts, Squash, Succotash, Sweet Potatoes, Tomatoes and Turnips – all DEL MONTE in quality, delicious, wholesome and most economical.

DEL MONTE TOMATO SAUCE is prepared from selected red ripe tomatoes, fresh peppers and other pure seasoning ingredients. Unexcelled for hot or cold meats, soups, macaroni or other pastes, boiled or baked beans and rice. It also makes a delicious cocktail sauce – in fact may be used in innumerable ways.

DEL MONTE CATSUP: – There is no purer or better catsup made than DEL MONTE. Its formula has been developed after the result of years of experience with the assistance of experts of high national standing in the manufacture of this product. DEL MONTE Tomato Catsup is prepared from fresh, vine-ripened California tomatoes, and so blended and seasoned as to meet the approval of the most discriminating taste.

DEL MONTE RAISINS are the dependable kind for your Plum Pudding, Mince Meat, Fruit Cake, Raisin Bread – in fact, for all purposes where good raisins are wanted. Whether the delicately flavored, thin-skinned seedless variety – the meaty sweet Muscatels, automatically seeded by machinery, or the fancy clusters for the fruit and nut dish – all are the very best raisins that California produces.

MANY OTHER VARIETIES of staple food products are packed under the DEL MONTE Brand, and each is given that discriminating care in selection and packing that so characterizes the quality of every item in the line.

Look for the Red DEL MONTE *Shield on every can as it is your guarantee of quality and satisfaction.*

CALIFORNIA PACKING CORPORATION.

THE RIGHT WAY TO OPEN CANS

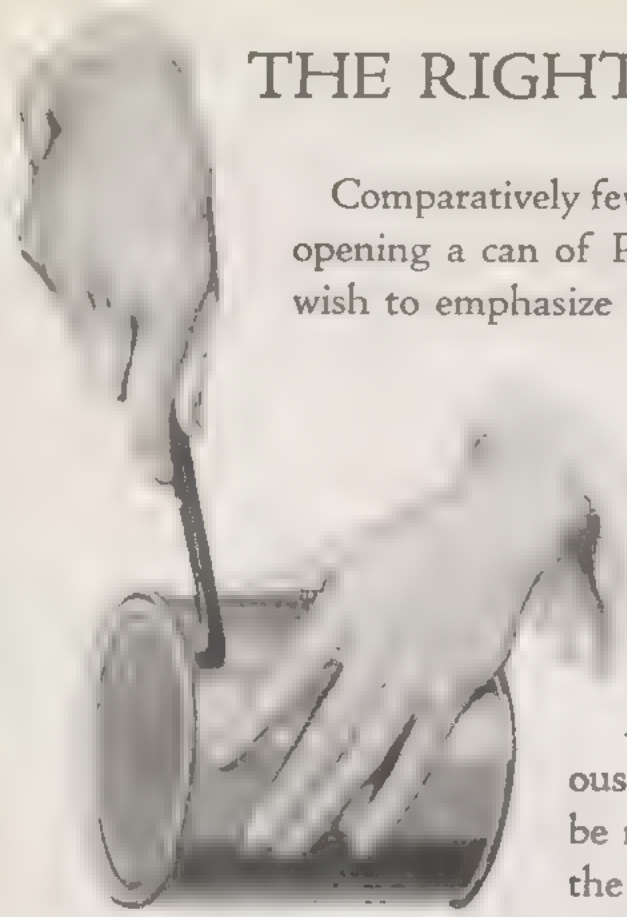


FIGURE I.

Comparatively few people know how to properly open a can. When opening a can of Pineapple, or especially Asparagus and Salmon, we wish to emphasize the advantage of opening the can around the side directly under the rim or cover instead of on the top. The old method of sticking the opener in the top too often results in injury to the hands and in mutilated contents. The new method gives you a smooth instead of a jagged edge, from which the contents may be removed from the can without injury.

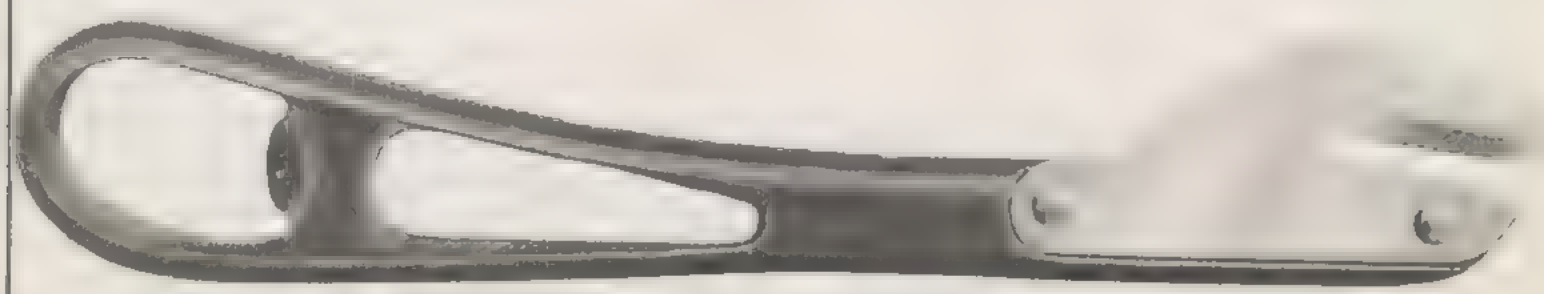
Sliced Pineapple, Salmon, Asparagus and various other varieties of canned products cannot properly be removed from a can unless the opening is made on the side.

Therefore, to properly open a can:—First remove the label so as to expose the seam on the side of the can, lay the can on its side and insert the opener directly next to the seam and close to the top, as shown in FIGURE I, then hold the can firmly on the table in an upright position and work the opener away from the seam until you have cut entirely around the can, as shown in FIGURE II.

FIGURE II.

You can then turn back the entire top and remove the contents in perfect condition.

The "Home Can Opener," shown in these illustrations, may be obtained from your grocer or hardware dealer.



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[See Recipe No. 103]

CALIFORNIA'S FINEST FRUITS
AND VEGETABLES ARE PACKED
UNDER THE DEL MONTE BRAND

FORM 107